Triple-Layer Lemon Pie

2 cups cold milk
2 pkg. (4-serving size each) JELL-O Lemon Flavor Instant Pudding & Pie Filling
1 HONEY MAID Graham Pie Crust (6 oz.)
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.)

SPREAD 1-1/2 cups of the pudding onto bottom of crust. Gently stir half of the whipped topping into remaining pudding; spread over pudding layer in crust. Top with remaining whipped topping.

REFRIGERATE 3 hours or until set. Garnish with lemon peel, if desired. Store leftover pie in refrigerator.

Makes 8 servings

Easy Strawberry Dessert

We made it easy: No need to thaw COOL WHIP. Simply use it frozen and the dessert will magically layer and set in half the time.

1-1/2 cups boiling water
1 pkg. (4-serving size) JELL-O Brand Strawberry Flavor Gelatin
1 tub (8 oz.) COOL WHIP Strawberry Whipped Topping, unthawed, divided
1 cup sliced strawberries

STIR boiling water into dry gelatin in large bowl until completely dissolved. Add 2/3 of the frozen whipped topping (about 2 cups); stir with wire whisk until whipped topping is completely melted and mixture is well blended. Refrigerate remaining whipped topping for later use as garnish.

SPOON fruit evenly into 5 dessert cups; cover evenly with the gelatin mixture. Refrigerate 2 hours or until set.

TOP with the remaining thawed whipped topping just before serving.

Makes 5 servings

Strawberry Cool Whip available in spring and summer.
...Impossible to Resist.
Spring desserts you can make in 15 minutes or less.

Angel Lush with Pineapple

1 pkg. (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
1 can (20 oz.) DOLE Crushed Pineapple in juice, undrained

MIX dry pudding mix and pineapple with juice in a medium bowl. Gently stir in whipped topping.

CUT cake horizontally into 3 layers.

PLACE bottom cake layer, cut side up, on serving plate. Spread 1-1/3 cups of the pudding mixture onto cake layer; cover with middle cake layer. Spread 1 cup of the pudding mixture onto middle cake layer; top with remaining cake layer. Spread with remaining pudding mixture. Refrigerate at least 1 hour or until ready to serve.

Makes 10 servings

Better for you tip: Prepare recipe as directed using JELL-O Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and COOL WHIP LITE Whipped Topping.

For more delicious recipes and complete nutrition, visit MakeDesserts.com
**JELL-O Egg Jigglers**

**Wiggle and jiggle this Easter.** JELL-O Egg Jigglers are fun and so easy to make. And here’s how to order your special mold.

Call 1-800-JELLO MOLD (1-800-535-5666) or visit www.jell-o.com to order your Jell-O Egg Mold with recipe leaflet.

Order mold by Wednesday, March 8, 2005 to guarantee Easter delivery via regular mail. There will be a $3.50 charge (includes postage & handling) for each mold charged to your VISA, MASTERCARD or DISCOVER. Express options available through March 23, 2005. OFFER GOOD ONLY IN THE USA. OFFER GOOD UNTIL March 31, 2005 OR WHILE SUPPLIES LAST. Orders cannot be cancelled. After March 8, 2005, allow 6–8 weeks for delivery unless an express delivery option is chosen.

For Jell-O Egg Jiggler recipe, go to jello.com.

**Presentation tip:** To create Easter grass, place 1/4 cup of tinted coconut in a basket or serving dish and place egg on top. Here’s how to tint coconut. Mix 1/2 teaspoon water with a few drops of food coloring. Add to 1-1/2 cups coconut in resealable plastic bag; seal bag. Shake until coconut is evenly tinted. For a darker shade, add additional combined food coloring and water; seal bag and shake until evenly tinted.

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**Cool 'N Easy® Pie**

2/3 cup boiling water
1 pkg. (4-serving size) JELL-O Brand Gelatin, any flavor
Ice cubes
1/2 cup cold water
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
1 HONEY MAID Graham Pie Crust (6 oz.)

**STIR** boiling water into dry gelatin mix in large bowl at least 2 minutes until completely dissolved. Add enough ice cubes to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove and discard any unmelted ice.

**GENTLY** stir in whipped topping with wire whisk until well blended. Refrigerate 15 to 20 minutes or until mixture is very thick and will mound. Spoon into crust.

**REFRIGERATE** 4 hours or overnight until firm.

Makes 8 servings

**SPECIAL EXTRA:** Just before serving, top each serving with 2 tablespoons thawed COOL WHIP Whipped Topping. See Nutritional Facts for COOL WHIP on the label.

**Better for you tip:** Prepare as directed using JELL-O Brand Sugar Free Low Calorie gelatin and COOL WHIP FREE Whipped Topping and a ready-to-use reduced fat graham cracker crust.
**Easy Toasted Coconut Pie**

- 2 squares BAKER'S Semi-Sweet Baking Chocolate
- 3/4 cup BAKER'S ANGEL FLAKE Coconut, toasted, divided
- 2 cups thawed COOL WHIP Whipped Topping, divided
- 1 HONEY MAID Graham Pie Crust (6 oz.)

**MICROWAVE** chocolate in medium microwaveable bowl on HIGH 1 minute; stir until chocolate is completely melted. Add 1/4 cup of the coconut and 1 cup of the whipped topping; stir until well blended. Spread onto bottom of crust. Refrigerate while preparing filling.

**POUR** milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Spoon into crust. Top with remaining 1 cup whipped topping; sprinkle with remaining 1/2 cup coconut.

**REFRIGERATE** 4 hours or until ready to serve.

**HOW TO TOAST COCONUT:** Spread BAKER'S ANGEL FLAKE Coconut in shallow baking pan. Bake at 350°F for 7 to 10 minutes or until lightly browned, stirring frequently. Or, spread in microwaveable pie plate. Microwave on HIGH 5 minutes or until lightly browned, stirring every 2 minutes.

Makes 8 servings

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**Baker's One-Bowl Chocolate-Strawberry Cake**

- 5 squares BAKER'S Semi-Sweet Baking Chocolate, divided
- 6 Tbsp. (3/4 stick) butter or margarine
- 3/4 cup sugar
- 1 tsp. vanilla
- 2 eggs
- 1-1/4 cups flour, divided
- 1/2 tsp. baking soda
- 3/4 cup water
- 1-1/2 cups thawed COOL WHIP Strawberry Whipped Topping
- 1 cup sliced strawberries

**PREHEAT** oven to 350°F. Place 3 of the chocolate squares and the butter in large microwaveable bowl. Microwave on HIGH 2 minutes; stir until chocolate is completely melted. Mix in sugar and vanilla. Add eggs, one at a time, beating with mixer on low speed after each addition. Add 1/4 cup of the flour and baking soda; mix well. Add remaining 1 cup flour alternately with the water, beating well after each addition.

**POUR** evenly into 9-inch round cake pan sprayed lightly with cooking spray.

**BAKE** 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Top with whipped topping and strawberries just before serving. Melt remaining 2 chocolate squares as directed on package. Drizzle over cake. Let stand until chocolate is set.

Makes 10 servings