



## Delicious Lilikoi Pie

Total time: 135 min  
Prep time: 15 min  
Cook time: 120 min  
Yield: 8 servings  
Level: easy



## Ingredients

### **Crust Ingredients:**

1 ¼ cup low fat graham cracker crumbs  
4 tbsp trans fat-free vegetable oil spread (60%-70% oil)  
1 tbsp sugar  
1/8 tsp salt

### **Filling Ingredients:**

1/3 cup cold water  
1 envelope unflavored gelatin  
2/3 cup Auntie Liliko'i Unsweetened Passion Fruit Juice  
14 oz. can fat-free sweetened condensed milk  
1 ½ cup plain fat-free yogurt  
Zest from one small lemon or ½ of a large lemon

## Instructions

Preheat oven to 375 degrees F. In a 9" glass pie dish, mix crumbs with spread, sugar, & salt to moisten. Press the mixture onto the bottom and up the sides of the pie dish. Bake 10 to 12 minutes until golden. Cool until ready to fill.

Meanwhile, in a 1-quart saucepan, add the water. Sprinkle with gelatin. Let stand 2 minutes to soften. Cook on low heat to dissolve the gelatin, stirring. Remove from heat.

Mix passion fruit juice with lemon zest. Add the yogurt and milk, and whisk well. Whisk in the gelatin mixture.

Spoon the filling into the crust. Cover, and refrigerate at least 2 hours to set.