

No Bake Yogurt Pie

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Ingredients:

2 1/2 cups graham cracker crumbs
3 TBSP sugar
1 stick butter, melted

1 1/2 cup heavy cream, divided
6 TBSP powdered sugar, divided

5 – 6 oz lemon greek yogurt
1/4 tsp lemon zest
OPT: yellow food coloring

5 – 6 oz vanilla greek yogurt
1/2 tsp vanilla extract

5 – 6 oz raspberry greek yogurt
6 oz clean fresh raspberries
OPT: red food coloring

Directions:

*Mix together the graham cracker crumbs and sugar. Remove 1/4 cup of this mixture and set aside. To the rest, add the melted butter and mix well. Pat into the bottom and up the sides of a 10 inch pie plate. Refrigerate.

*Beat 1/2 cup of heavy cream until soft peaks form. Beat in 2 TBSP powdered sugar, lemon zest and yellow food coloring until stiff peaks hold. Fold in the lemon yogurt.

*Spread the mixture into the pie shell and put in the freezer for about 30 minutes.

*Just before an hour is up, beat another 1/2 cup heavy cream until soft peaks form. Beat in 2 TBSP powdered sugar and the vanilla extract until stiff peaks hold. Fold in the vanilla yogurt and reserved graham cracker crumb mixture.

*Spread the mixture onto the lemon layer and put in the freezer for about 30 minutes.

*Chop 1/3 of the raspberries. Leave the rest whole for garnishing the pie.

*Just before an hour is up, beat another 1/2 cup heavy cream until soft peaks form. Beat in 2 TBSP powdered sugar and the red food coloring until stiff peaks hold. Fold in the raspberry yogurt and chopped fresh raspberries.

*Spread onto the vanilla layer, decorate with reserved raspberries and refrigerate.