## No Bake Yogurt Pie

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## **Ingredients:**

2 1/2 cups graham cracker crumbs3 TBSP sugar1 stick butter, melted

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

5 – 6 oz lemon greek yogurt ¼ tsp lemon zest OPT: yellow food coloring

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

5 – 6 oz raspberry greek yogurt6 oz clean fresh raspberriesOPT: red food coloring

## **Directions:**

\*Mix together the graham cracker crumbs and sugar. Remove ¼ 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 ½ 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 ½ 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 ½ 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.