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Money Melon Pie

Ingredients:

Prebaked graham cracker crust
1 1/2 cups Honeydew melon balls
1 oz lemon gelatin
1 1/2 cups boiling water
1 cup whipped topping

Directions:

Start by using a melon baller to get the meat out of your honeydew. Bring your water to a boil and add in your lemon gelatin. Stir until completely dissolved and allow to cool to room temperature. Add in your melon balls and your whipped topping and mix well. Spoon your melon balls into your prebaked graham cracker crust and pour your filling over that. Refrigerate for at least 4 hours, slice, serve, and enjoy.