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Watermelon Pie

Ingredients:

Prebaked graham cracker crust
2 cups seeded watermelon chunks
1 cup cold watermelon juice
2 cups boiled watermelon juice
3, 1 oz. packets of unflavored gelatin
12 oz. whipped topping

Directions:

Start by cutting chunks out of your watermelon and juicing the rest. Separate your juice, and add your gelatin to the cold juice. Once your 2 cups have been boiled pour it in with your cold juice and mix gelatin until completely dissolved, about 5 minutes. Allow gelatin mix to cool to room temperature and mix 1/2 cup with your whipped topping. Add in your watermelon chunks and mix well. Grab your prebaked graham cracker crust and empty your filling into it. Refrigerate for at least 4 hours, garnish to your liking, and serve.