

Sunshine Pie

(Originally from Woman's Day Magazine 1990-ish)

Versatile, easy dessert that everyone will ask for! Quick and easy to make; prepare in about 10 minutes, chill for a few hours or overnight. Serves 8 (or more depending on slices).

Ingredients:

- 1 envelope Knox Unflavored Gelatin
- 1/4 cup cold **water**
- 1 cup (8 oz (half a pint)) heavy (whipping) cream; Heated to boiling
- 1 pkg 8 oz cream cheese; softened
- 6 Oz Frozen **juice concentrate**
- 3/4 cup Confectioners (powdered) sugar
- 1 tspn Vanilla extract
- 9 inch (not "deep") pre-made pie crust (Graham Cracker or Shortbread)
- Whipped cream (optional)
- Fruit and/or mint leaves for garnish (optional)

In a blender (I used my largest Ninja container), sprinkle the gelatin over the cold water; let stand for 1 minute.

Pour the hot cream into the blender and process until gelatin is completely dissolved, about 1-2 minutes.

Add the cream cheese, juice concentrate, sugar and vanilla; process until well blended (1-2 minutes).

Pour into the crust; chill until firm. Garnish and serve!

Make this pie with whatever flavor juice concentrate suits your menu! An orange juice blend concentrate - like Orange Mango Peach - garnished with mandarin orange sections is bright and sunny! Use limeade, or strawberry lemonade... or fruit punch!

For the Margarita Pies: I swapped out 1/4 cup of Tequila for the cold water, and used 6 oz frozen Bacardi Margarita drink mix; regular Margarita flavor for one pie, garnished with fresh lime zest, thinly sliced and sectioned lime pieces, mint leaves and whipped cream. For the other pie I used Strawberry Margarita mix, then garnished with sliced strawberries, lime zest, mint leaves and whipped cream. I found "Shortbread" pre-made crusts to use for these.

HINTS:

- Add a few drops of food coloring if the blended mix is too pale; the pies pictured here all had a little coloring added.
- I also could not locate "6 oz" cans of frozen concentrate, so I estimated x% of the can depending on how big it was.

