Fluffy Fruit Pie

Prep Time: 10 min. plus refrigerating | Makes: 12 servings.

What You Need

1 can (21 oz.) cherry pie filling

1 ready-to-use graham cracker crumb crust 1 pkg. (8oz.) PHILADELPHIA Cream Cheese

1 cup cold milk

1 pkg. (3.4 oz.) JELL-0® Vanilla Flavor

Creamy Whipped Topping,

Instant Pudding 1 tub (8 oz.) COOL WHIP Extra thawed, divided



SPREAD half of the cherry pie filling onto bottom of crust. BEAT cream cheese in large bowl with wire whisk until creamy. Gradually add milk, beating until well blended. Stir in dry pudding mix. Gently stir in half Make It add milk, beauing until well blended. Our in dry pudding inix. Gently Stir in fall of the whipped topping, spread over cherry layer in crust. Cover with layer of remaining whipped topping and remaining cherry ple filling.

REFRIGERATE 3 hours or until set. Store leftover pie in refrigerator.

Mile-High Fudge Brownie Pie

Prep Time: 25 min. | Total Time: 3 hours 55 min. (incl. refrigerating) | Makes: 10 servings.

1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate

1/2 cup butter or margarine

3/4 cup sugar 2 eggs

Make It HEAT oven to 350°F. 1 tsp. vanilla

1/2 cup flour 2 pkg. (3,9 oz.) JELL-O® Chocolate Flavor Instant Pudding

2 cups cold milk

1 tub (8 oz.) COOL WHIP Extra Creamy Whipped Topping,

thawed, divided

MICROWAVE chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted; stir until chocolate is completely melted. Add sugar; mix well. Blend in eggs and vanilla. Stir in flour until well blended. Spread onto bottom of 9-inch pie plate sprayed with cooking spray.

BAKE 30 min. or until toothpick inserted in center comes out clean. Cool completely. Scoop out center of brownie with spoon, leaving thin layer on bottom and 1/2-inch-thick rim around edge. Reserve removed

BEAT pudding mixes and milk in large bowl with whisk 2 min. (Pudding will be thick.) Stir in half the COOL WHIP and all but 1/2 cup of the reserved brownie pieces. Spoon into brownie crust; top with remaining COOL WHIP and reserved brownie pieces. Refrigerate 2 hours.

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