

## Lemon Supreme Pie

By: Nancy Biddick

Girl Scouts of Green Hills "Sweet Deals" Event March 28, 2009

Ingredients: 1 box GS Lemonade Cookies  
1-(4serving size) package vanilla cook-n-serve pudding mix  
1-(4serving size) package lemon gelatin  
1-1/4 cups water 1-8oz cream cheese  
1 cup whipped topping 1-1/4 cups suger  
1 tsp. Coconut extract 2 Tbs. flaked coconut

Crush cookies, add enough melted butter to make a crust in 9" pie plate. Bake 350 for 15 min. Meanwhile, in a medium saucepan, combine dry pudding mix, dry gelatin and water. Cook over medium heat until starts to boil & thicken stirring often. Place pan on wire rack to cool stirring occasionally/ After pie crust & filling have cooled, in medium bowl, stir cream cheese with spoon until soft. Stir in sugar, extract & 1/2 c whipped topping. Spread mixture evenly on baked cookie crust. Add 1/2 c whipped topping to pudding mixture & spread evenly on tope of cream cheese mixture. Sprinkle coconut evenly over top. Refrigerate 1 hour.

