



Kool Aid Pie

INGREDIENTS:

- 6 cups of Trix Cereal (crushed into about 3 cups)
- 1 stick (1/2 cup) butter (melted)
- 3 Tablespoons of sugar
- 1 package (8 oz) of Philadelphia Cream Cheese (softened to room temperature)
- 1 packet of Kool Aid drink mix (any flavor- if you use a lemonade, add it to taste, as it will be more tart than the other flavors)
- 1 (13 oz) jar of Jet-Puffed Marshmallow Creme
- 1 tub (8 oz) of Cool Whip (thawed in refrigerator)

DIRECTIONS:

- Preheat oven to 350F degrees
- In a large mixing bowl, combine crushed cereal, sugar and melted butter. Mix until well- combined,
- Press into an un-greased, 8” springform pan, pressing crumbs up sides and into bottom.
- Bake at 350F degrees for 15-18 minutes.
- Leave sides on pan, and cool completely.
- Make filling by creaming together the cream cheese with the Kool Aid. Add Kool Aid according to how much flavor, color and tartness you enjoy. I used watermelon flavor, added the whole packet, and YUM!
- Mix in the entire container of Marshmallow Creme and blend well.
- Fold in 1/2 of the Cool Whip until well blended.
- Carefully spoon filling into cooled cereal crust, and very gently (as to not pick up crumbs of cereal), spread it to the edges.
- Spoon remaining Cool Whip on top.
- Store chilled, and just before serving remove sides of pan, and sprinkle extra cereal on top.