

Blueberry Refrigerator Pie



It isn't necessary to have a tart pan to make this Blueberry Refrigerator Pie, but it does maximize the oohs and aahs if you're having company.

time prep: 30 min; total: 4 hr 30 min

servings total: 10 servings

7 Tbsp. butter, divided

50 NILLA Wafers, finely crushed (about 1-1/2 cups)

4 cups fresh blueberries, divided

1/2 cup plus 1 Tbsp. sugar, divided

3/4 cup cold water, divided

2 Tbsp. cornstarch

Zest and juice of 1 lemon, divided

3/4 cup boiling water

1 pkg. (3 oz.) JELL-O Lemon Flavor Gelatin

Ice cubes

1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

HEAT oven to 350°F.

RESERVE 1 Tbsp. butter. Melt remaining butter; mix with wafer crumbs. Press onto bottom and up side of 9-inch tart pan with removable bottom. Bake 10 min. or until golden brown.

BRING 1-1/2 cups blueberries, 1/2 cup sugar and 1 Tbsp. cold water to boil in saucepan, stirring constantly. Dissolve cornstarch in 3 Tbsp. of the remaining cold water; whisk into blueberry mixture. Simmer on low heat 2 min. or until thickened, stirring constantly. Remove from heat. Add reserved butter; stir until melted. Reserve 1/2 tsp. lemon zest and 1 tsp. juice. Stir remaining zest and juice into blueberry mixture; pour into crust.

ADD boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Add enough ice to remaining cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Whisk 1 cup COOL WHIP into gelatin. Refrigerate 15 min. or until gelatin mixture is thick enough to mound. Stir in 1-1/2 cups of the remaining blueberries; spoon over blueberry layer in crust.

REFRIGERATE 4 hours or until firm. Top pie with remaining COOL WHIP. Toss remaining blueberries with reserved lemon zest, juice and remaining sugar; spoon over pie.