

Strawberry & Lime Jell-O® Cream Cheese Pie



17-Mar-2022

Level: Easy

Serves: 12 to 14

Prep Time: 1.5 hours

Baking + Chill Time: 12-14 min. + overnight

Macadamia Nut Shortbread Crust:

$\frac{1}{4}$ cup white granulated sugar
1 cup all-purpose flour
1 stick (or $\frac{1}{2}$ cup) unsalted butter
 $\frac{1}{2}$ cup coarsely chopped macadamia nuts

Lime Cream Cheese Layer:

1 (3 oz.) box lime Jell-O®
1 cup boiling water
1 (8 oz.) brick cream cheese, softened
 $\frac{3}{4}$ cup confectioners powdered sugar
1 cup heaving whipping cream

Strawberry Jell-O® Topping:

2 (3 oz.) boxes strawberry Jell-O®
1 cup boiling water
2 pints (or almost 2 pounds) fresh strawberries (optional)
2 cups cold water



For Macadamia Nut Shortbread Crust: Preheat oven to 375°F. Cut a circular piece of parchment paper to line the bottom of a 9-inch springform pan. Set pan aside. In a medium bowl, mix the sugar and flour. Add butter, blend with a pastry cutter until coarse crumbs are formed. Add chopped nuts and stir once just to distribute nuts evenly. Dump the flour mixture into the prepared springform pan and firmly press the crust mixture with your fingers until even. Bake for 12 to 14 minutes. Cool on a wire rack.

For Lime Cream Cheese Layer: Place lime Jell-O® powder in a small heatproof bowl. Add boiling water and mix until completely dissolved, about 2 minutes. Set aside to cool slightly. In a medium bowl, mix the cream cheese and sugar until thoroughly combined. Add lime Jell-O® mixture and whisk together until mixture is smooth with no lumps. Fold in heavy whipping cream. Pour mixture onto cooled crust. Spread evenly with an angled icing spatula. Chill in refrigerator until set, about 30-45 minutes.

For Strawberry Jell-O® Topping: Place strawberry Jell-O® powder in a medium heatproof bowl. Add boiling water and mix until completely dissolved, about 3 to 4 minutes. Set aside to cool slightly. If using fresh strawberries, rinse them with water. Cut off stems. Dry well with paper towels. Cut a few strawberries in half lengthwise. Place cut strawberries on top of the firmed cream cheese layer, the flat-cut side of the strawberry should touch the edges of the pan, cutting more fruit as necessary. Randomly place whole strawberries in the center. Place springform pan back in the refrigerator for a moment. Add 2 cups cold water to the slightly cooled strawberry

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Jell-O® mixture and stir well. Using a 1-cup measuring cup, slowly and gently pour strawberry Jell-O® mixture over the lime cream cheese filling and fresh strawberries, repeating until you almost reach the rim of the pan (you may have a small amount of Jell-O® mixture leftover. Pour leftovers into a cup, chill, & eat at another time.) You do not want to pour all the strawberry Jell-O® on top at once or with force. Doing this will break up the lime cream cheese filling and cause it to float within the strawberry Jell-O® layer. Place pan in refrigerator. After 10 minutes of chilling, check and fix the placement of the fresh strawberries, some may have moved or floated out of place. Chill overnight to set. To serve, carefully run a thin knife around the edge of the pan. Release the sides of the springform pan and cut into slices.

Notes:

- Omit the fresh strawberries if you want each slice to have a clean cut. It's harder to cut straight slices with the fresh strawberries, and the slices may look messy.
- This recipe can also be made in a 9x13-inch cake pan which will produce about 20 or more pieces, however, the cream cheese and Jell-O® layers will be thinner. Follow all instructions as listed except for the macadamia nut shortbread crust.
 - I recommend making $1\frac{1}{2}$ of the crust recipe for a 9x13-inch cake pan: use $\frac{1}{4}$ + $\frac{1}{8}$ cups white granulated sugar, $1\frac{1}{2}$ cups all-purpose flour, $1\frac{1}{2}$ sticks (or $\frac{3}{4}$ cup) unsalted butter, and $\frac{3}{4}$ cup coarsely chopped macadamia nuts. Following the crust recipe as is for a 9x13-inch pan will produce a thin crust. If you double the recipe the crust will be too thick. Also, you do not need to line the bottom of a 9x13-inch cake pan with parchment paper.