
ORANGE CREAMSICLE PIE

- 1 8 ounce package fat free cream cheese
- 1 8 ounce container fat free orange yogurt
- 5 packets sugar replacement
- 1/4 teaspoon vanilla extract
- 1 small package sugar free orange gelatin
- 1 cup fat free cool whip
- 1 low fat graham cracker pie crust

Beat cream cheese and yogurt until creamy. Add sugar replacement and vanilla extract, continue mixing. Stir in orange gelatin, beat to blend. Fold in cool whip. Pour into pie crust and chill for at least 2 hours.

*Submitted by Chris Blalock
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HASH BROWN CASSEROLE

- 32 ounces frozen hash browns, thawed
- 1/2 cup onions, chopped
- 10 3/4 ounce can low-fat cream of mushroom soup
- 1/3 cup honey
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 pint fat-free sour cream
- 1 cup fat-free cheddar cheese, shredded
- 1/4 cup reduced fat margarine, melted
- 1 cup corn flakes

Preheat oven to 350 degrees. Prepare a 9X13 inch pan with cooking spray; set aside. Combine hash browns, onions, soup, honey, salt, black pepper, sour cream, and cheese in large mixing bowl. Spoon mixture into prepared pan. Combine melted margarine and corn flakes in a small bowl, stir together. Top evenly over casserole. Bake for 45 minutes.

*Submitted by Ben Knight
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