

# RED VELVET MINI PIES



## INGREDIENTS:

- 2 Scoops Red Velvet GLAM PRO
- 12 Ready-Crust Mini Pies
- 1 package sugar and fat free chocolate pudding mix
- 1 3/4 unsweetened almond milk
- 1 cup whipped topping

## DIRECTIONS:

1. Prepare the pudding as directed until thickened, using Unsweetened almond milk. (For a thicker filling, use 1/4 cup less milk than directed on the package).
2. Pour half of the pudding (once thickened) into a bowl, and mix with 1/3 cup whipped topping and stir in 1 scoop of the GLAM PRO. Mix well.
3. Stir the second scoop of GLAM PRO into the other half of the pudding
4. Mix well.
5. Fill half the pie crust with the filling mixture without the whipped topping.
6. Fill the other half of each pie crust with the mixture with the whipped topping.
7. Let the pie set in the refrigerator for at least 1 hour. (3 - 4 recommended).
8. Top with remaining whipped topping before serving.

Makes 12 Mini Pies

1 Pie = Calories: 134 | Protein: 3.5 gm | Carbs: 17 gm | Fat: 5 gm