

Fluffy Caramel Pie

*Ginger Hendricksen - Wisconsin Rapids, WI
Taste of Home Prize-Winning Recipes*

Servings: 8

*1 1/2 cups (about 30) crushed
gingersnaps*

1/4 cup butter, melted

FILLING

1 envelope unflavored gelatin

1/4 cup cold water

28 caramels

1 cup milk

dash salt

1/2 cup chopped pecans

1 teaspoon vanilla extract

1 cup heavy whipping cream, whipped

caramel ice cream topping (optional)

additional pecans (optional)

In a small bowl, combine the cookie crumbs and butter. Press onto the bottom and up the sides of a greased 9-inch pie plate. Cover and refrigerate.

Meanwhile, in a small saucepan, sprinkle the gelatin over cold water. Let stand for 1 minute. Add the caramels, milk and salt. Heat over low heat, stirring until the gelatin is completely dissolved and the caramels are melted. Refrigerate for 1 to 2 hours or until the mixture mounds when stirred with a spoon.

Stir the pecans and vanilla into the caramel mixture. Fold in the whipped cream. Pour into the crust. Refrigerate for six hours or overnight.

Garnish with ice cream topping and pecans, if desired. Store in the refrigerator.

Per Serving (excluding unknown items): 264 Calories; 23g Fat (75.7% calories from fat); 3g Protein; 13g Carbohydrate; 1g Dietary Fiber; 60mg Cholesterol; 112mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 1/2 Other Carbohydrates.