

Coconut Caramel Pie

Doris J White

Local 1155 Women's Committee Cookbook, Alabama

*3/4 stick butter or margarine
1 package (7 ounce)
coconut
1 cup pecans, chopped
1 can sweetened
condensed milk
1 package (8 ounce) cream
cheese, softened
1 container (8 ounce)
whipped topping, thawed
1 jar (16 ounce) caramel
topping
2 deep dish pie shells,
baked*

In a large skillet, melt the margarine. Add the coconut and pecans. Stir until the coconut is toasted. Set aside.

In a bowl, combine the cream cheese and milk. Blend with an electric mixer until smooth. Fold in the whipped topping.

Place about 1/4 of the cream cheese mixture in each pie shell. Top with 1/4 of the coconut/pecan mixture. Drizzle with 1/4 of the caramel topping. Repeat the layers in both pie shells, ending with the topping.

Freeze and serve frozen.

Per Serving (excluding unknown items): 4869 Calories; 402g Fat (71.4% calories from fat); 66g Protein; 297g Carbohydrate; 44g Dietary Fiber; 545mg Cholesterol; 2019mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 4 Fruit; 78 Fat; 14 Other Carbohydrates.