

Candy Bar Pie

Ivy Naughton - West Des Moines, IA
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

1 1/3 cups flaked coconut
2 tablespoons margarine,
melted
1 teaspoon instant coffee
powder
2 tablespoons hot water
1 bar (7-1/2 ounce) Hershey
chocolate bar, broken in
pieces
4 cups frozen whipped
topping, thawed
2 cups frozen whipped
topping (optional)

Preparation Time: 25 minutes**Bake Time: 10 minutes**

In a bowl, combine the coconut and margarine.
Press into an eight-inch pie pan.

Bake at 325 degrees for 10 minutes or until
brown.

In a saucepan, disssolve the coffee in two
tablespoons of hot water. Add the candy bar
and stir over low heat until dissolved. Cool.

Fold in the four cups of whipped topping. Place
the filling in the pie crust.

Place in the freezer for several hours.

Serve topped with more whipped topping, if
desired.

Per Serving (excluding unknown
items): 207 Calories; 23g Fat
(97.3% calories from fat); trace
Protein; 1g Carbohydrate; 0g
Dietary Fiber; 0mg Cholesterol;
268mg Sodium. Exchanges: 0
Lean Meat; 4 1/2 Fat; 0 Other
Carbohydrates.