

Caramel Pie

Mildred Baker - Hopkinsville, KY

Treasure Classics - National LP Gas Association - 1985

Servings: 16**Yield: 2 pies**

*1 package (8 ounce) cream
cheese*

2 cups powdered sugar

*1 package (9 ounce) Cool
Whip Lite®*

*2 nine-inch graham cracker
crusts*

TOPPING

1 stick butter or margarine

1 cup sliced almonds

1 can Angel Flake coconut

*1 jar caramel ice cream
topping*

Preparation Time: 15 minutes

In a bowl, cream the cream cheese and powdered sugar.

Mix in the Cool Whip and pour into the graham cracker crust.

In a saucepan, melt the butter. Add the almonds and coconut. Toast in the oven until lightly browned. Spread on top of the pie.

Chill in the refrigerator.

When chilled, pour the caramel topping over the pie.

Chill overnight.

Per Serving (excluding unknown items): 218 Calories; 16g Fat (63.6% calories from fat); 3g Protein; 17g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 105mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 3 Fat; 1 Other Carbohydrates.