

Millionaire Pie II

*Leota Allison - Winner, SD
Treasure Classics - National LP Gas Association - 1985*

Servings: 6

PIE SHELL

3 egg whites

1 cup sugar

21 Ritz crackers, crushed

2/3 cup nuts (optional)

FILLING

*1 package (8 ounce) cream
cheese*

2/3 cup powdered sugar

1 small can crushed

pineapple, drained

*Cool Whip Lite® (for
topping)*

chopped nuts (for topping)

Preparation Time: 25 minutes

Bake Time: 1 hour

Make the crust: In a bowl, beat the egg whites until stiff. Add the sugar and beat again. Add the crackers and nuts. Place into a nine-inch pie pan.

Bake at 250 degrees for one hour. Cool.

Make the filling: In a bowl, blend the cream cheese with the powdered sugar. Place on the crust. Spread the crushed pineapple over the cheese mixture.

Cover with Cool Whip and sprinkle with the nuts.

Cool in the refrigerator or freeze.

(Any kind of pie filling may replace the pineapple filling.)

Per Serving (excluding unknown items): 349 Calories; 14g Fat (34.0% calories from fat); 5g Protein; 54g Carbohydrate; trace Dietary Fiber; 42mg Cholesterol; 143mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fruit; 2 1/2 Fat; 3 Other Carbohydrates.