
Holiday Praline Delight Pie

Gert Stevener

Nettles Island Cooking in Paradise - 2014

1/3 cup butter or margarine

1/3 cup firmly packed light brown sugar

1/2 cup pecans, chopped

1 nine-inch baked pie shell

1 package (5 ounce) vanilla instant pudding and pie filling

3 cups milk

1 container Cool Whip Lite®

In a saucepan, heat the butter, sugar and pecans until the sugar is melted. Spread into the pie shell.

Bake at 450 degrees for 5 minutes. Cool.

In a bowl, prepare the pudding with the milk for 5 minutes, stirring occasionally. Cool. Pour out one cup of the pudding and cover with wax paper. Chill thoroughly. Pour the rest of the pudding mix on top of the pecan mixture. Chill.

Mix with 1-1/2 cups of the Cool Whip and mix with the reserved one cup of chilled pudding. Spread over the top of the pie filling. Chill again. Add the remaining Cool Whip on top of the Cool Whip mixture. Add the chopped pecans on top.

Chill until serving.

Dessert

Per Serving (excluding unknown items): 1630 Calories; 122g Fat (65.5% calories from fat); 29g Protein; 116g Carbohydrate; 4g Dietary Fiber; 263mg Cholesterol; 1009mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 3 Non-Fat Milk; 2 3/4 Fat; 5 Other Carbohydrates.