



TOASTED COCONUT CARAMEL CREAM PIES

yields 2 pies

Ingredients:

- 1 can sweetened condensed milk
- 1 bag coconut
- 1 - 8 oz pkg cream cheese
- 1 c. chopped pecans
- 1 - 16oz pkg Cool Whip
- 1 stick butter (1/2 c.)
- 2 deep dish pie crusts
- Caramel Ice Cream Topping

Instructions:

Bake crusts as directed by package and set aside to cool. Toast coconut on baking sheet in the oven...at about 350 degrees. Takes about 20 minutes, but you need to check it and stir it around about every 4 minutes til browned. Melt butter in large saucepan and brown pecans for about 5 minutes or so. Add toasted coconut to nut/butter mixture and continue to brown some more...over about medium heat. You will need to be almost constantly stirring this to make sure it doesn't burn. Set aside to cool. Mix cream cheese and sweetened condensed milk well in electric beater til smooth. Fold in cool whip. Once everything is completely cooled, layer fluff mixture, coconut mix, and drizzle caramel topping 3 times in pie shells. Refrigerate to set a few hours before serving.

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