



Praline Dream Pie

- ¼ cup unsalted Butter
- 1 7oz can Flaked Coconut
- ½ cup chopped Pecans
- 1 8oz Cream Cheese softened
- 1 14oz can Sweetened Condensed Milk
- 1 16oz container Whipped Topping (Cool Whip)
- 1 13oz jar Evelyn's Gourmet Praline Indulgence sauce
- 2 9" unbaked Deep Dish Pie Crust

Bake pie crusts according to directions and set aside to cool.

In a skillet, melt butter. Add coconut and pecans and cook until golden brown. Set aside to cool. In a large bowl, combine softened cream cheese and sweetened condensed milk. With a whisk, beat for one minute or until smooth. Fold in whipped topping.

In pie crusts, layer ¼ of whipped topping mixture, drizzle with Praline Indulgence sauce and sprinkle ¼ of coconut mixture. Repeat layering, ending with coconut mixture on top.

Freeze until firm.

Let stand 20 minutes before serving.

Makes 2 pies.

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