

FOUR LAYER DELIGHT (BLACK BOTTOM PIE)

*Doris Gunn
Mother of Gary Gunn, Purchasing,
and mother-in-law of Becky Gunn, Pharmacy*

First layer:

1 c. flour **½ c. chopped pecans**
½ c. (1 stick) soft oleo

Beat oleo and flour with mixer until smooth and stir in pecans. Pat well in bottom of greased 9x13 inch pan and bake at 350° for 20 minutes. Cool for 2 hours. This is the bottom crust.

Second layer:

1 c. powdered sugar **8 oz. softened cream cheese**
2 c. Cool Whip

Beat cream cheese and sugar together and fold in Cool Whip. Spread over crust and chill until firm.

Third layer: Prepare two 3 ounce packages of chocolate instant pudding (I use one large package) according to directions. I use 3 cups of cold milk and use a whisk. Spread over second layer and chill well to set.

Fourth layer: Cover with 2 cups Cool Whip. You can sprinkle with ½ cup chopped pecans (I don't). Put in refrigerator and chill at least 1 or 2 hours.

FRUIT PIE

*Doris Gunn
Mother of Gary Gunn, Purchasing*

1 can condensed milk **1 can coconut or pecans (I use coconut)**
½ c. lemon juice **1 small can fruit cocktail**
1 (12 oz.) ctn. Cool Whip **3 graham cracker pie crusts**
1 large can crushed pineapple
1 can mandarin oranges
1 large can sliced peaches (I cut them smaller)

Drain fruit well (about an hour). Mix lemon juice in condensed milk, and then add drained fruit and Cool Whip. Pour into pie shells. I decorate with the coconut and maraschino cherries, then refrigerate for awhile (about 1 hour).