



Pies

Cool Fruit Pies

- 8 ounces cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons lemon juice
- 12 ounces whipped topping
- 2 (16-ounce) cans sliced peaches, chopped, drained
- 2 (20-ounce) cans pineapple chunks, drained
- 1/2 cup coarsely chopped pecans
- 2 baked (9-inch) pie shells

Mix the cream cheese, condensed milk and lemon juice in a mixer bowl until smooth. Beat in the whipped topping. Stir in the peaches, pineapple and pecans. Spoon into the pie shells. Garnish with cherries. Chill, covered, until serving time. Yield: 16 servings.

Pam Bouillion, Rayne

Candied Pecan Pie

- Favorite pecan pie filling recipe
- 2 cups pecans
- Favorite pie shell recipe

Preheat the oven to 450 degrees. Prepare your favorite pecan pie filling recipe, substituting 2 cups of pecans for the usual amount. Pour into the pie shell. Bake for 5 minutes. Open the oven door and continue to bake for an additional 5 minutes. Reduce the oven temperature to 275 degrees. Bake in a closed oven for an additional 2 hours. Cooking at a low temperature over this amount of time candies the filling and toasts the pecans. Yield: 8 servings.

Michelle Soileau, Ville Platte