

### **FROSTY ORANGE PIE**

1 (8-oz.) pkg. cream cheese,  
softened

1 (14-oz.) can sweetened  
condensed milk

1 (6-oz.) can frozen orange juice,  
concentrate, thawed

1 (8-oz.) ctn. frozen whipped  
topping, thawed

1 (9-inch) graham cracker crust

Beat cream cheese and condensed milk until smooth. Beat in orange juice concentrate; fold in whipped topping and spoon into crust. Cover and freeze for up to 3 months. Makes 6 to 8 servings.

### **MALTED MILK PIE**

1 (7-oz.) pkg. malted milk balls,  
chopped

1 pt. vanilla ice cream, softened

1 (8-oz.) ctn. frozen whipped  
topping, thawed

2 (9-inch) chocolate crumb crusts  
Additional whipped topping

Set aside  $\frac{1}{4}$  cup malted milk balls for topping. Place ice cream in large bowl; fold in whipped topping and remaining malted milk balls. Spoon into crusts; cover and freeze. Garnish with additional whipped topping and reserved malted milk balls. Remove from freezer 20 minutes before serving. Makes 2 pies, 6 to 8 servings each.

### **FRUIT PIE**

*Howard Kitchens*

1 (8-oz.) pkg. cream cheese

1 can sweetened condensed milk

$\frac{1}{3}$  c. lemon juice

1 can either cherry or blueberry  
pie filling

1 (8-oz.) ctn. Cool Whip

1 graham cracker crust

Beat cream cheese at room temperature until soft; add milk and beat until well mixed. Add lemon juice until mixture thickens. Pour into pie crust. Top with pie filling and Cool Whip. refrigerate. Serve cold.