

PECAN CREAM CHEESE PIE

1 c. chopped pecans
1/2 c. flaked coconut
1/4 c. butter or margarine, melted
4 oz. cream cheese, softened
1/4 c. powdered sugar

*1 3/4 c. frozen whipped topping,
thawed*
*1 (9-inch) pie shell, baked and
cooled*
1/2 c. caramel ice cream topping

In bowl, combine pecans, coconut and butter. Pour onto an ungreased 15 x 10 x 1-inch baking pan. Bake at 350° for 5 to 10 minutes or until golden brown, stirring occasionally; cool. In mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping; spoon into baked pie shell. Sprinkle with coconut mixture; drizzle with caramel topping. Refrigerate 2 hours. Makes 6 to 8 servings.

FROZEN CHOCOLATE CREAM PIE

Lt. Brian Shoemaker

1 graham cracker pie crust
2 T. sugar
*1/2 c. plus 4 tsp. semi-sweet
chocolate chips*

5 T. milk, divided
*1 (3-oz.) pkg. cream cheese,
softened*
3 1/2 c. whipped topping, divided

In a microwave-safe bowl, combine 1/2 cup chocolate chips and 2 tablespoons milk. Microwave uncovered, on high 1 to 2 minutes, until melted. Stir to blend, set aside. In another bowl, beat cream cheese and remaining sugar. Stir in chocolate chip mixture and remaining milk, beat until smooth. Set aside 1/2 cup whipped topping for garnish. Fold remaining whipped topping into chocolate mixture. Spoon into pie crust. Garnish with remaining topping and chocolate chips. Freeze for 4 hours.

RITZ CRACKER PIE (Family Favorite)

Dy. Sara Hawkins

3 egg whites
1 c. sugar
24 Ritz crackers

1 c. nuts, blended
1 c. Cool Whip

Beat egg whites until stiff, gradually add 1 cup sugar. Crush crackers and nuts in blender. Fold all together. Put in aluminum pie pan sprayed with Pam. Bake 20 minutes at 350° until stiff. Let completely cool. Top with Cool Whip.