

Caramel Pie

Recipe #4

August 2014

Ingredients:

1 graham cracker crust
2 cans sweetened condensed milk
Cool whip

Directions:

Remove paper from 2 cans of sweetened condensed milk. Place the cans in a pot large enough to completely submerge the cans in water. Bring to a low boil. Cover, reduce heat and continue a low boil for about 3 hours.

Do not leave the cans unattended, since you will need to monitor them and add water as needed to keep the cans submerged.

Carefully remove cans from water and let them cool for about 10 minutes. Open carefully with a can opener. Pour the caramel in the crust and smooth mixture to touch each sides of pie crust. At this point you can either freeze for at least 3 hours or refrigerate overnight. Remove from freezer/refrigerator and spread cool whip on pie. It is a good idea to place back in freezer or refrigerator so the topping has time to set.

Pie can be garnish with caramel sauce, chocolate syrup, chocolate shavings....

