

Lynn demonstrates how to make a delicious Caramel Cream Pie. This is a super easy dessert. The caramel can be made in a crock pot in advance and I have a recipe for that and it will be linked below. From food.com

Ingredients:

- 1 (9 inch) graham cracker crust, use a store bought one or follow the recipes below for a homemade crust
- 2 (14 ounce) cans sweetened condensed milk prepare it as described in the link for making caramel in the crock pot below
- 1 (7 ounce) jar marshmallow cream
- 1 (8 ounce) container whipped topping

Graham Cracker Pie Crust:

- 1-1/4 cups graham cracker crumbs
- ¼ cup sugar
- 1/3 cup melted butter

In a small bowl stir together crumbs and sugar. Add butter and toss until combined.

In a 9" pie plate, evenly spread crumb mixture. Press onto bottom and sides of pie plate

Refrigerate for 1 hour or until firm, or bake at 375° for 6-8 minutes or until light brown. Cool.

Fill as directed in recipe.

Pie:

After caramel has cooled, place in a large bowl. Fold in the marshmallow cream. Pour into the prepared pie shell. Chill in the refrigerator for several hours or overnight. Serve topped with whipped topping.

Link for Making Crock Pot Caramel Sauce

Link for Graham Cracker Pie Crust

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