

Millionaire Pie

4 OZ. CREAM CHEESE (ROOM TEMP.)

1/2-14 OZ. CAN SWEETENED CONDENSED MILK

Blend first two ingredients well with hand mixer until nice and creamy.

**8 OZ. CAN CRUSHED PINEAPPLE
(DRAINED WELL)**

1/3 CUP PECANS (CHOPPED)

1/3 CUP MARASCHINO CHERRIES (CHOPPED)

8 OZ. COOL WHIP TOPPING

1/2 CUP FLAKED COCONUT (TOASTED)

JUICE OF 1/2 LARGE LEMON

GRAHAM CRACKER CRUST

Put in pineapple, pecans, cherries, lemon juice, and half of cool whip. Fold together well and put into a 9" graham cracker crust. Use a decorating bag and pipe remaining cool whip onto top of pie. Put toasted coconut on top and refrigerate for 4 hours minimum before serving. Pie must be refrigerated because it has cream cheese in it. Enjoy!

Tammy's Tip: To toast coconut, place it on a parchment lined baking sheet and bake in a 350-degree oven, stirring occasionally until light golden brown. Or toast in air fryer at 350 degrees cooking every 2 minutes until golden brown.

"This is a recipe that is hard to stay out of. You may gain a few pounds y'all." - Tammy