

Creamy Pie For Tempting Dessert



(NAPSA)—Sweet and tangy, Creamy Lime Colada Pie makes a great dessert for any occasion. Making this recipe is easy as pie. The frozen pie crust is ready to bake in its own pan and the creamy filling takes only a few minutes to mix together. Remember this delicious pie the next time you need to bring dessert to a family get-together, too. You can make it in advance, refrigerate and then easily tote the tempting pie in its disposable pan.

Creamy Lime Colada Pie

- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12-oz package)
- 1 package (3 oz) cream cheese, softened
- 1 box (4-serving size) coconut cream instant pudding and pie filling mix
- $\frac{2}{3}$ cup milk
- 1 can (6 oz) frozen limeade concentrate, thawed
- Few drops green food color, if desired
- 1½ cups frozen (thawed) reduced-fat whipped topping
- 3 tablespoons flaked or shredded coconut, toasted*

1. Heat oven to 400°F. Bake and cool crust as directed on package for One-Crust Baked Shell.

2. In medium bowl, beat cream cheese on medium speed until smooth. Beat in pudding mix until well blended. Gradually beat in milk. Add limeade concentrate and food color, beating until slightly thickened. Gently stir in 1 cup of the whipped topping. Pour into pie shell. Refrigerate at least 5 hours until set.

3. Just before serving, sprinkle toasted coconut over pie. Garnish with remaining whipped topping. Cover and refrigerate any remaining pie. 6 servings.

Tip: *To toast coconut, spread on cookie sheet; bake at 350° F 7 to 8 minutes, stirring occasionally, until light golden brown. Or spread coconut in microwavable pie pan; microwave on Low 4½ to 8 minutes, tossing with fork after each minute, until light golden brown.