

## Easy Pecan Pie

1 package (4 serving size) Vanilla or Butterscotch instant pudding	1 egg, slightly beaten
1 cup light or dark corn syrup	1 cup chopped pecans
¾ cup evaporated milk	1 unbaked 8" pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, blending well. Add pecans and pour into pie shell. Bake at 375°F until top is firm and just begins to crack, about 45 to 50 minutes. Cool at least 3 hours before cutting. Top with Cool Whip.

## Coconut Fudge Pie

1½ tablespoons margarine, softened	2 cups Bakers Angel Flake coconut
1 can (13 ounces) evaporated milk	1 egg
2/3 cup firmly packed brown sugar or granulated sugar	3 tablespoons flour
1 teaspoon vanilla	4 squares Bakers Semi-Sweet chocolate cut in half

Spread butter evenly on bottom and sides of a 9" pie pan. Press in 1-1/3 cups of the coconut.

Combine milk, sugar, egg, flour, vanilla and chocolate in electric blender container. Blend on high speed for about 1½ minutes or until smooth. Pour into coconut-lined pan and sprinkle with remaining coconut. Bake at 325°F for 30 minutes. Serve warm or cool. Store any leftover pie in refrigerator.

## Cherry Cheese Pie

### Part 1

2 packages (8 ounces each) cream cheese, room soft  
¾ cup sugar  
3 eggs  
1 teaspoon almond extract

### Part 2

1 cup sour cream  
1/3 cup sugar  
1 teaspoon vanilla  
Cherry pie filling

Let cheese stand out overnight to be certain it is room temperature. Then, adding it gradually, beat in ¾ cup sugar. Next, blend in the eggs one at a time and the almond extract. Turn the mixture into an 8x8x2" pan. Place in 350°F oven to bake for 35 minutes. Remove from oven and let stand on top of stove for 10 minutes while you mix the sour cream, 1/3 cup sugar and vanilla.

Make a well in first part, pour sour cream portion in it, over top of cake, and return to oven for 10 minutes more of baking. Set on rack and allow to get completely cold.

Carefully spread top with the cherry pie filling (or blueberry or pineapple or any fruit pie filling desired).