

Caramel Cream Pie by Lynn's Recipes



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
- 1/4 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.

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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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