



Fruity Caramel Pie Recipe

Preparation Time	10
Cooking Time	135
Serving Size	12

Ingredients:

FOR THE CRUST

- 2 3/4 cups graham crackers, crushed
- 1/2 cup butter, melted
- 1/2 tsp cinnamon, ground

FOR THE CARAMEL SAUCE

- 1/2 cup sugar, white
- 3 Tbsp butter
- 1/2 cup all-purpose cream
- - pinch of salt

FOR THE FILLING

- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve 1/2 cup for topping
- 2 Tbsp cashew nuts or walnuts, roasted then coarsely chopped

FOR THE CREAM TOPPING

- 1 cup all-purpose cream, chilled, whipped
- - chocolate shavings (optional), for garnish

Preparation:

1. Combine ingredients for crust and press into an 8-inch loose bottom pie pan. Chill for 1 hour in refrigerator.
2. Caramel Sauce: Heat and melt sugar in a pan without stirring until caramelized (light brown). Add butter, stir to melt. Remove from flame, and then add cream and salt. Stir and allow to cool slightly. Set aside.
3. Arrange DEL MONTE Fiesta Fruit Cocktail and nuts over prepared crust. Drizzle with caramel sauce. Chill for another 15 minutes. Spoon cream over pie to cover fruits. Chill until ready to serve. Top with reserved fruit cocktail and add chocolate shavings if desired. Chill before serving.

Chef's Tip

When making the caramel sauce, turn off the heat when the sugar turns golden. The heat of the caramel will continuously cook it. Carefully add the butter and cream or the very hot caramel may cause the butter and cream to boil very rapidly.

Lusog Notes

This yummy dessert is a source of vitamin A that helps maintain healthy skin and keeps immune system healthy.

Cooking Skills Needed

- Mixing
- Baking

Cooking Tools

- Measuring Cups
- Spatula
- Measuring Spoon