



## Fruity Caramel Pie Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>135</b>
<b>Serving Size</b>	<b>12</b>

### 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

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