

# Coconut Caramel Freezer Pies

There are some days when anything cold sounds good, so why not get rave reviews by serving these? Not only are these pies amazing to eat, but the hardest part is remembering to soften your cream cheese. Other than toasting your coconut and pecans, there's no cooking, and you can just skip them if you don't want any. You can make a homemade pie crust, but Aunt Kati usually buys a premade crust.

## Ingredients

- ¼ cup butter
- 1 7-ounce package sweetened coconut flakes
- ½ cup pecans, chopped
- 1 8-ounce package cream cheese, softened
- 1 14-ounce can sweetened condensed milk
- 1 16-ounce tub frozen whipped topping, thawed
- 2 pie shells, baked
- 1 12-ounce jar caramel ice cream topping



## Instructions

- ❖ Melt butter in skillet, then add the coconut and pecans. Stir frequently and cook until golden brown.
- ❖ Set aside to cool.
- ❖ Beat until smooth softened cream cheese and sweetened condensed milk.
- ❖ Fold in whipped topping.
- ❖ Pour ¼ of cream cheese mixture into each pie shell.
- ❖ Evenly sprinkle ¼ of coconut mixture over each pie.
- ❖ Repeat layers, cover, and freeze your pies.
- ❖ Keep frozen until ready to serve.

  
*Nana's Kitchen*  
*Made With Love and Purpose*

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8