

Million-Dollar Pie

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When I was in Alabama, I ate a million-dollar pie! How could I afford it? Here's the secret: it's not expensive to make. It just tastes great! This simple NO-BAKE recipe makes two pies. (For one pie, just make half the recipe.)

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WHAT YOU DO:

1. Check with a grownup, and wash your hands before you begin.
2. Mix all the ingredients together (except for the pie crusts) in a large mixing bowl.
3. Spoon the mixture into the pie crust(s).
4. If you can stand to wait (I never can!), let pies sit in refrigerator for 30 minutes to set.
5. Clean up the kitchen, and enjoy your million-dollar pies (at a fraction of the cost of buying actual million-dollar pies)!
6. For variation, try adding a cup of sliced bananas, strawberries, or other fruit into the mix.

WHAT YOU NEED: INGREDIENTS:

- › 12 ounces of lite whipped topping
- ›
- ›
- › One 14-ounce can sweetened condensed milk
- ›
- › 1/4 cup lemon juice
- › One 20-ounce can of crushed pineapple, drained
- › 1 cup sweetened coconut flakes
- › 1 cup chopped almonds, pecans, or other nuts (optional)
- › 2 graham-cracker pie crusts

UTENSILS:

- › Can opener
- › Sieve or colander
- › Large mixing bowl
- › Wooden spoon
- › Measuring cup

Written by: http://pbskids.org/buster/recipes/al_talladega_rec.html