

# Millionaire Pie

*Before the Recession*



1 can sweeten condensed Milk (Eagle Brand)

8oz canned crushed pineapple- not drained

1 cup chopped Pecans

1/3 cup fresh lemon juice

8oz Cool Whip or whipped cream\*

2-8 inch Graham Cracker Pie Shells

Combine the sweetened milk, pineapple, lemon juice, cool whip or whipped cream and chopped pecans into a large bowl. Fold

Fill the pie crusts and chill for at least one hour until set. You can chill in the freezer until set and serve slightly frozen. Or in the refrigerator which will take slightly longer. Make sure your fridge temperature is set for cold.

You can use real whipped cream if you use the heavy crème and beat it until it almost has the consistency of whipped butter.

You can also substitute Blue Berries if you like them better than pineapple.