

## SUE'S CARMEL CREAM CHEESE PIE

### **Ingredients**

**1 eight (8) oz cream cheese**  
**1 can sweetened condensed milk**  
**1 large cool whip (16) oz**  
**1 cup chopped pecans**  
**1/4 cup butter**  
**1 cup coconut**  
**1 jar carmel sauce or syrup ( ice cream topping)**  
**3 graham cracker pie shells**

**Beat the cream cheese and condensed milk together until smooth, add the cool whip and mix. Pour this into the 3 graham cracker pie shells.**

**Broil the pecans, coconut and butter until brown. You must stir often and watch very carefully as it will burn. Place this mixture on top of the pies. Pour the carmel sauce on top. Place in the freezer until you are ready to serve. Best if served frozen.**