

"Pineapple-Caramel Pie."

$\frac{3}{4}$ cup caramelized condensed milk is made by boiling one can of condensed milk in water for 2 hours. It can then be kept for weeks. If too thick simply add a few drops of cream.

Spread $\frac{3}{4}$ cup of caramel over the bottom of a large baked pastry shell, lay on 2-8 oz. cans of pineapple tidbits and pile

sweetened whipped cream on top. Sprinkle chopped nuts over all. Makes one large pie (S.P.D.)