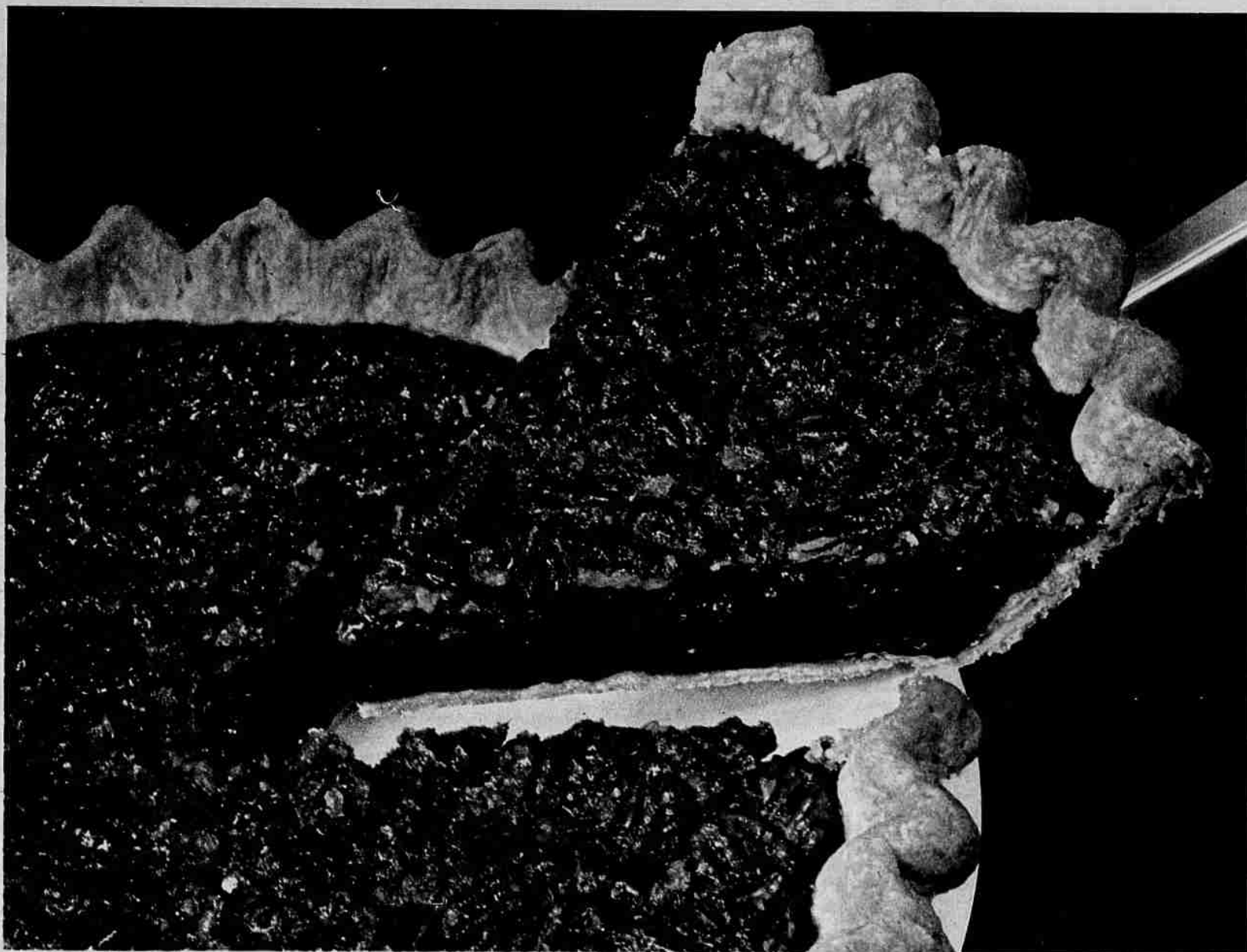


New...and easy to make

Caramel Pecan Pie



with NEW CARAMEL Jell-O Instant Pudding

CARAMEL PECAN PIE

Pastry dough for 8-inch pie shell

1 cup corn syrup • 1 package Jell-O Caramel Instant Pudding

$\frac{3}{4}$ cup Borden's Silver Cow Evaporated Milk

1 egg, slightly beaten • 1 cup chopped pecans

Roll pastry dough about $\frac{1}{4}$ -inch thick and fit into an 8-inch pie pan. Blend syrup with pudding mix in bowl. Gradually add evaporated milk and egg, stirring to blend. Add pecans and pour into the unbaked pie shell. Bake in moderate oven (375°F.) until pie is set, about 45 minutes. Serves 6 to 8... and tastes like a party. The laurels will be yours! Try it and see.



Jell-O is a registered trade-mark of General Foods Corp.

