

Caramel Pie

Ingredients

- 1 (9 inch) prepared graham cracker crust
- 2 (14 ounce) cans sweetened condensed milk
- 1 (16 ounce) package frozen whipped topping, thawed

Directions

Remove the paper from the milk cans.

Place the cans in a pot large enough to completely submerge the cans in water.

Fill with water....enough to cover the tops of the cans plus some. Do not fill to the top of the pot. Bring to a low boil.

Cover and allow it to stay at a low boil for *THREE HOURS!*

You will need to monitor it and add water a few times over the 3 hour period.

Carefully remove the cans with tongs.

Place the cans on a towel and allow them to cool for about 10 minutes. Don't wait much longer or the caramel will start to set.

Caution: These cans are HOT and the caramel is HOT and it does have a tendency to ooze HOT liquidy caramel once you open the can. I recommend using a can opener that removes the whole top and lip of the can, not the old school kind that punctures the top.

Now just pour it into your pie shell and smooth

Put it in the freezer for at least 3 hours. Remove from freezer, and top with Cool Whip. Use about 1/2 a container of Cool Whip. TIP – you can add crushed candy or M&M's

Cover the pie and place it back in the freezer until you're ready to serve it. It is much better when it's served cold