

HAWAIIAN MILLIONAIRE PIE

Ingredients:

- 2 Ready-Made Graham Cracker Crusts
- 1 (8 ounce) package cream cheese, softened
- 1 Large Container of Cool Whip
- 1 Large Can Crushed Pineapple (drained)
- 1 8 oz jar Maraschino Cherries (chopped & drained)
- 1 Can Eagle Brand Sweetened Condensed Milk
- 1/2 Cup Chopped Pecans
- 1/4 Cup Lemon Juice

Directions:

Blend together the cream cheese, lemon juice and condensed milk; gently fold in the whipped topping.

Stir in the crushed pineapple, cherries and pecans; pour into pie crusts and refrigerate for 3 to 4 hours.

Makes 2 pies

source:tomatohero.com