

## **Macadamia Nut Cream Pie**

Anyone who visited Hawaii should love this pie. I like to serve this delicious pie as a dessert with my Hawaiian Chicken. You can find the recipe in this cookbook.

1/2 cup macadamia nuts, divided

1 pkg. (6 serving) vanilla pudding  
and pie filling or  
EVELYN'S VANILLA PUDDING

2 cups frozen whipped topping or  
2 cups heavy whipping cream, whipped

1 pastry shell (9-inches), baked



Chop Macadamia nuts coarsely and toast in shallow pan at 350 degrees for 3 to 5 minutes or until lightly brown. Set aside.

Prepare pie filling mix as directed on package or use my recipe, Evelyn's Vanilla Pudding. If pudding is cooked, let stand to room temperature. Fold the 2 cups of thawed whipped topping or whipped cream into cooled pudding.

Sprinkle 1/4 cup toasted macadamia nuts evenly in bottom of baked pastry shell. Pour pudding mixture on top of nuts.

Garnish with remaining 1/4 cup of macadamia nuts.

Refrigerate at least 4 hours before serving.

Refrigerate any leftovers.

Yield: 6 to 8 servings.

NOTE: You can use the Creamy Custard Filling or the Pastry Cream if you have egg yolks on hand and want to try another custard for the filling in this delicious pie.