

## **Almond Crunch Pie**

Darren, my youngest son, always asks me to make this pie during the holiday seasons.

1 pastry shell (9 inches), baked  
1 pkg. (6 serving) vanilla  
pudding & pie filling  
OR  
Evelyn's Vanilla Pudding

### **TOPPING:**

1 cup almonds, chopped and toasted  
5 Tb. packed brown sugar  
3 Tb. butter



Prepare pie filling mix as directed on package or use my recipe, Evelyn's Vanilla Pudding.  
If pudding is cooked; cool pudding to room temperature.  
Pour into pastry shell.

### **TOPPING:**

Toast almonds in shallow pan at 350 degrees for 5 to 10 minutes or until lightly brown, stirring half way in-between.  
Combine brown sugar and butter in a small saucepan.  
Heat over low heat until butter is melted; stir in nuts.  
Remove from heat and stir with a fork to cool.  
Sprinkle evenly over pie filling.  
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.