

### Dessert-Coconut Praline Dream Pie \*

½ cup chopped pecans, walnuts or almonds  
1/3 cup butter or margarine  
1/3 cup firmly packed light brown sugar  
1 baked pastry shell (9 inch) cooled  
2 envelopes Cream Whip topping mix  
2 ¾ cold milk, divided  
1 teaspoon vanilla  
2 packages (4 serving size) vanilla instant pudding  
1 1/3 cups (3 ½ ounces) coconut

Heat pecans, butter and brown sugar in small saucepan until butter and sugar are melted and mixture comes to a boil. Boil exactly 30 seconds. Spread on bottom of pastry shell. Cool.

Beat whipped topping mix, 1 cup of the milk and vanilla in large bowl with electric mixer on high speed about 6 minutes or until topping thickens and forms peaks. Add remaining 1 ¾ cup milk and pudding mixes; blend on low speed. Beat on high speed 2 minutes, scraping bowl occasionally. Stir in 1 cup of the coconut. Spoon into pastry shell.

Refrigerate at least 4 hours or until set. Garnish with remaining 1/3 cup coconut. Store leftover pie in refrigerator.