

Smooth 'n Creamy Frosting

- 1 package (4-serving size) JELL-O® Brand Instant Pudding and Pie Filling, any flavor
- 1 cup cold milk
- 1 container (8 oz.) COOL WHIP® Non-Dairy Whipped Topping, thawed

Combine pudding mix and milk in small bowl. Beat slowly with rotary beater, or at lowest speed of electric mixer until well blended, about 1 minute. Fold in whipped topping. Makes about 4 cups, or enough for two 9-inch layers. Store frosted cake in the refrigerator.

Baker's® 5-Minute Creamy Coconut Pie

- 1 package (3 oz.) cream cheese
- 1 tablespoon sugar
- ½ cup milk
- 1 ⅓ cups (about) BAKER'S® ANGEL FLAKE® Coconut
- 1 container (8 oz.) COOL WHIP® Non-Dairy Whipped Topping, thawed
- ½ teaspoon almond extract (optional)
- 8- or 9-inch graham cracker crumb crust

Beat cream cheese until softened in mixer bowl of electric mixer; beat in sugar. Gradually add milk and beat until smooth. Fold in coconut, whipped topping and extract. (Or, combine cream cheese, sugar, milk and coconut in blender container. Cover and blend at low speed for 30 seconds. Fold into whipped topping. Add extract.) Spoon into crust. Freeze until firm, about 4 hours. Garnish with toasted coconut and maraschino cherries, if desired. Let stand at room temperature 15 minutes (or longer for softer texture) before cutting. Store any leftover pie in freezer.

Ingredient Information

Sodium caseinate: a protein; Dextrose, corn sugar,
Polysorbate 60 and sorbitan monostearate: emulsifiers
— for uniform dispersion of oil; Xanthan gum and
guar gum: thickeners

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