

Truffles Macadamia Nut Pie

Henry's family Restaurant - Paulsbo, WA
Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

CRUST

1 1/2 cups shortbread
cookie crumbs

1/2 cup chopped
macadamia nuts

1/2 cup butter, melted

FILLING

8 ounces cream cheese

1/4 cup powdered sugar

1/2 teaspoon vanilla extract

2 cups whipping cream

1/2 cup Truffles white
chocolate liqueur

1/4 cup powdered sugar

1/2 teaspoon vanilla extract

1/2 cup macadamia nuts,
chopped

1/2 cup toasted coconut

1/2 cup shortbread cookie
crumbs

shaved white chocolate (for
garnish)

macadamia nut pieces (for
garnish)

In a bowl, mix the cookie crumbs, nuts and butter. Press into the bottom of a nine-inch pie pan. Chill while preparing the filling.

In a bowl, cream the cream cheese, powdered sugar and vanilla extract until light and fluffy, about 7 minutes. Set aside.

In a chilled bowl, combine the whipping cream, Truffles liqueur, powdered sugar and vanilla extract. Whip until stiff.

Blend the cream cheese mixture into the whipped cream until smooth. Fold in the macadamia nuts, coconut and shortbread cookie crumbs. Pour into the chilled pie crust.

Chill for at least one hour.

Garnish with shaved white chocolate and macadamia nut pieces.

Per Serving (excluding unknown items): 4660 Calories; 464g Fat (86.8% calories from fat); 41g Protein; 117g Carbohydrate; 12g Dietary Fiber; 1150mg Cholesterol; 1807mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 1 Fruit; 1 1/2 Non-Fat Milk; 91 Fat; 4 Other Carbohydrates.