

# Millionaire Pie

*Bettie Williams*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 can (15 ounce)  
sweetened condensed milk  
1/3 cup freshly squeezed  
lemon juice  
1/3 cup chopped pecans  
1/3 cup crushed pineapple  
whipped cream  
1/2 cup qchopped  
maraschino cherries  
1 nine-inch baked pie crust  
(pastry or graham cracker)*

In a bowl, blend the milk and lemon juice.

Stir in the cherries, pecans and pineapple. Mix well.

Spoon the mixture into the baked pie shell.

Chill for two hours.

Top with whipped cream before serving.

---

Per Serving (excluding unknown items): 1293 Calories; 53g Fat (35.9% calories from fat); 28g Protein; 187g Carbohydrate; 4g Dietary Fiber; 104mg Cholesterol; 390mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fruit; 10 1/2 Fat; 11 Other Carbohydrates.