



HELPFUL HINTS:

✓ Your *Ready Crust*® Pie Crust is ready to use!

However, if you want to give your no-bake recipe a golden crust, brush it with a beaten egg or egg white & bake at 375°F for 5 minutes. Cool before filling.

✓ Always place the crust on a cookie sheet, prior to filling, for all your baked recipes.

✓ To cover pie, place inverted plastic lid on open foil of pan, and crimp foil around plastic lid.

STRAWBERRY BOTTOM CHEESECAKE

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|--|--|
| 4 ounces cream cheese, softened* | 1 KEEBLER® READY CRUST®
Shortbread Pie Crust |
| 1/4 cup sugar | - or - |
| 1/2 cup sour cream | 1 KEEBLER® READY CRUST®
Graham Pie Crust |
| 1 1/2 cups frozen non-dairy whipped
topping, thawed | 2 cups sliced fresh strawberries |
| 3/4 cup strawberry glaze, divided | |

- 1) In small mixing bowl beat cream cheese and sugar on medium speed of electric mixer until fluffy. Add sour cream. Beat until combined. Fold in whipped topping.
- 2) Spread half of glaze in crust. In medium bowl gently stir together strawberries and remaining glaze. Spoon into crust. Spread cream cheese mixture over berries.

- 3) Refrigerate at least 4 hours or until set. Garnish as desired. Store in refrigerator.

YIELD: 8 servings

*NOTE: Soften cream cheese in microwave at high for 15 to 20 seconds.

5 MINUTE - TOASTED ALMOND CHEESECAKE PIE

- | | |
|--|--|
| 1 1/4 cups cold milk | 1/2 cup sliced almonds, toasted,
divided* |
| 2 packages (4-serving size) cheesecake
flavor instant pudding & pie filling | 1 KEEBLER® READY CRUST®
Shortbread Pie Crust |
| 1/4 teaspoon almond extract | - or - |
| 1 tub (8 oz.) frozen non-dairy whipped
topping, thawed, divided | 1 KEEBLER® READY CRUST®
Graham Pie Crust |

- 1) In large bowl beat milk, pudding mix and almond extract with wire whisk for 1 minute. (Mixture will be very thick.) Whisk in half of whipped topping.
- 2) Sprinkle half of almonds on crust. Carefully spread pudding mixture over almonds. Top with remaining whipped topping. Garnish with remaining almonds.
- 3) Enjoy immediately or refrigerate until ready to serve.

YIELD: 8 servings

* NOTE: To toast almonds, spread evenly on baking sheet. Bake at 350°F for 5 to 10 minutes or until light golden brown, stirring once or twice.

For nutrition and other great recipes,
visit www.readycrust.com

Visit readycrust.com for information on recipes,
products, and FAQs.

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Provide production code on package.

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