



Cuban-Style Dulce de Leche Pie made with Baby Ruth®

Dessert | Vegetarian | Dessert | Banqueting

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2 boxes, RTU Caramel Custard Flavor Instant Pudding

1 cup Coconut, Sweet Flaked, Toasted

1 cup Dulce de Leche Filling, Warmed

1 pt. Heavy Whipping Cream

2 cups Baby Ruth® Pieces (XUS71177)

1 – 9" Keebler® Ready Crust Chocolate Graham Cracker Pie Crust (XUS7231)

Warm the Dulce de Leche slightly in a microwave. Combine and prepare the instant pudding according to the directions to make a pie. In a mixer with a whip attachment, whip cream at medium high speed until soft peaks form. Gently fold half of the whipped cream into the pudding mixture until incorporated. Fill the crust with the filling and top with half of the chocolate pieces. Using a spatula, spread the remaining whipped cream on the pie in a decorative way. Top with the remaining chocolate pieces and coconut. Drizzle with the Dulce de Leche and place in cooler for 1 hour until firm.