



Mandarin Cream Pie

With Orange Syrup and Whipped Cream

#fabin40

April 2014 by Camine

INGREDIENTS:

Cooked pie shell, home-made or store-bought
1 large package instant vanilla pudding mix
2 small cans mandarin orange segments
2 ¼ C 2 percent milk
Dash of cinnamon
Dash of lemon juice
¼ C sour cream
Whipped cream for serving
1 T corn starch



DIRECTIONS:

Drain orange segments and reserve liquid. Set aside. Cook pie crust and let cool. In a large bowl, add the pudding mix and the cold milk and mix with whisk until thickened. Add the lemon juice and the cinnamon and 2 T of the mandarin syrup. Whisk again. Then fold in half of the mandarin segments with a spatula so they don't break apart. Pour into shell. Garnish with the rest of the segments, sprinkle a bit of nutmeg on top to decorate. Chill. Serve with a dollop of fresh whipped cream.

NOTE: A graham cracker crust would be ideal with this as well.

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