

Betty's Scrumptious Puttin' on the Ritz Pie Recipe



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In this video, Betty prepares her Scrumptious Puttin'-on-the-Ritz Pie. It is easy and elegant, and the taste is heavenly!

Ingredients:

3 egg whites, beaten stiff
1 cup white sugar
1 cup pecan pieces
2/3 of an inside tube of Ritz crackers, crushed finely
8 oz. carton whipped topping (thawed)
1oz. unsweetened chocolate square
maraschino cherries (if desired for garnish)

Blend the 3 stiffly beaten egg whites with 1 cup sugar, 1 cup pecan pieces, and 2/3 tube of finely crushed Ritz crackers. (You can place the 2/3 tube of crackers in a gallon-sized zip-lock plastic bag and go over it with a rolling pin until the crackers are crushed finely.) When this mixture is completely blended, pour part of it into a pie plate (which has been sprayed with cooking oil). Spread the mixture across the bottom and up the sides of the pie plate. Now, add the rest of the mixture and smooth until even across the top. Put the pie into a preheated oven at 325 degrees for 25 minutes. Remove from the oven and let cool to room temperature. (You may speed this up, using the refrigerator or freezer.) When the pie is cooled, spread as much whipped topping as desired over the top. Shave chocolate curls or slivers over the top evenly. Cut into pieces and top with a maraschino cherry, if desired. Heavenly!