

Texas Pie

Quick to make and as big as Texas.

Recipe by **LTEDFORD** Updated on July 14, 2022

Prep Time: 10 mins

Cook Time: 40 mins

Total Time: 50 mins

Ingredients

- 1 (21 ounce) can cherry pie filling
- 1 (15 ounce) can crushed pineapple with juice
- 1 (18.25 ounce) package butter cake mix
- 2 ½ cups flaked coconut
- 1 cup pecan halves
- 1 cup margarine, melted

Directions

Step 1

Preheat oven to 325 degrees F (165 degrees C).

Step 2

Pour pie filling into 9x13 inch baking dish. Top with pineapple. Do not stir. Sprinkle cake mix over pineapple. Sprinkle coconut over cake mix. Sprinkle nuts over coconut and pour melted margarine over all.

Step 3

Bake 40 minutes, until top is golden brown.

Nutrition Facts

Per serving: 342 calories; total fat 19g; saturated fat 6g; sodium 331mg; total carbohydrate 42g; dietary fiber 2g; total sugars 21g; protein 2g; vitamin c 4mg; calcium 69mg; iron 1mg; potassium 130mg

BISQUICK BUTTERMILK PIE

Submitted by Chef #852666

"simple and delicious"

 Ready In: 40mins

 Yields: 1 pie

 Ingredients: 6

 Serves: 6-8

DIRECTIONS

1. place all ingredients in blender and blend till smooth.
2. put ingredients in a pie pan (no shell) and bake in an oven at 350 until fork in middle comes out clean.
3. **to make a caramel buttermilk pie use brown sugar instead of regular sugar.

INGREDIENTS

- 1 ½ cups **sugar**
- ½ cup **Bisquick**
- 1 cup **buttermilk**
- ⅓ cup **butter** or 1/3 cup **margarine**
- 1 teaspoon **vanilla**
- 3 **eggs**

Before pouring mixture into pie dish, fold in a couple of handfuls of blueberries.