

CopyCat Bob Evans Pecan Caramel French Silk Pie

Ingredients

1 baked pie shell, not graham cracker
2 jars caramel ice cream topping
1 pound chopped pecans
4 cups chocolate mousse (homemade, or made from mix.)
2 cups whipped cream
8 ounces cream cheese, softened
1/2 cup sugar

Directions

Mix cream cheese with sugar. Set aside 2 Tbsp. nuts for garnish.

Mix remaining nuts with caramel. Spread in shell. Spread cream cheese mix over that.

Next, layer the mousse on top of the cream cheese layer. Top the mousse with the whipped cream.

Garnish with nuts; refrigerate before serving for at least 2 hours.