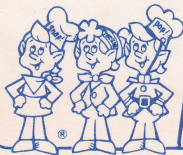


Kellogg's®

FROSTY HOLIDAY PIE



$\frac{1}{4}$ cup margarine or butter
 $\frac{1}{4}$ cup corn syrup
 $\frac{1}{2}$ cup semi-sweet chocolate morsels
2 cups Kellogg's® Rice Krispies® cereal
4 pks. (3 oz. each)
cream cheese, softened

$\frac{3}{4}$ cup sugar
2 tablespoons brandy
 $\frac{1}{2}$ cup quartered
maraschino cherries
 $\frac{1}{2}$ cup chopped almonds
 $2\frac{1}{4}$ cups whipped topping

Melt margarine, corn syrup and chocolate morsels together in medium-size saucepan over low heat, stirring constantly. Remove from heat. Add cereal, stirring until well coated. Gently press in buttered 9-inch pie pan. Chill. Beat cream cheese until smooth. Gradually beat in sugar. Stir in brandy. Fold in cherries, almonds and whipped topping. Spoon filling into crust.

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®KELLOGG COMPANY

FROSTY HOLIDAY PIE

(Continued)

Garnish with maraschino cherry halves and toasted slivered almonds, if desired.
Freeze at least 4 hours.

YIELD: ONE 9-INCH PIE

Note: For easier cutting, let stand at room temperature about 15 minutes before serving.