

# Pineapple Pie Filling

*Canadian Mennonite Cookbook - 1974*

*1 cup crushed pineapple  
and juice  
2 eggs, beaten  
2 tablespoons flour  
1/2 cup water  
1/4 cup sugar  
pinch salt*

Place the pineapple and water into a saucepan.  
Bring to a boil.

In a bowl, mix the flour, sugar and salt.

Add the beaten eggs.

Add the dry mixture to the pineapple mixture.

Boil until thick.

---

Per Serving (excluding unknown items): 398 Calories; 10g Fat (22.8% calories from fat); 14g Protein; 63g Carbohydrate; trace Dietary Fiber; 424mg Cholesterol; 144mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Fat; 3 1/2 Other Carbohydrates.