

Grape Pie

Lynette Walters

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cups grape juice
5 tablespoons flour
1 cup sugar
1 baked pie shell
1 cup chopped pecans
1 can crushed pineapple,
drained
flaked coconut (for topping)
whipped topping (for
topping)*

In a saucepan, cook the juice, flour and sugar until it thickens.

Add the pecans and pineapple.

Pour into the baked pie shell. Top with flaked coconut or whipped topping.

Refrigerate until well chilled before serving.

Per Serving (excluding unknown items): 2169 Calories; 81g Fat (32.3% calories from fat); 17g Protein; 366g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 22mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 7 1/2 Fruit; 15 1/2 Fat; 13 1/2 Other Carbohydrates.