

# Pineapple Cheese Pie

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup undrained pineapple*  
*1/3 cup sugar*  
*1 teaspoon cornstarch*  
*1 package (8 ounce) cream cheese, softened*  
*1/2 cup sugar*  
*1/2 teaspoon salt*  
*2 eggs, unbeaten*  
*1/4 cup evaporated milk*  
*1/4 cup water*  
*1/2 teaspoon vanilla.*  
*1/2 cup finely chopped nuts*

Preheat the oven to 400 degrees.

In a saucepan, place the pineapple, sugar and cornstarch. Cook until clear.

In a bowl, cream the cream cheese, sugar and salt. Add the eggs, one at a time. Mix well.

In a bowl, mix the evaporated milk, water and vanilla. Add to the cream cheese mixture.

Place the pineapple mixture into the bottom of the pie shell. Place the cheese mixture over the top.

Spread the nuts over the top of all.

Bake in the oven for 10 minutes. Reduce the oven temperature to 350 degrees.

Bake for 20 to 25 minutes.

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Per Serving (excluding unknown items): 1695 Calories; 96g Fat (49.9% calories from fat); 34g Protein; 182g Carbohydrate; trace Dietary Fiber; 697mg Cholesterol; 1962mg Sodium. Exchanges: 0 Grain(Starch); 4 Lean Meat; 1/2 Non-Fat Milk; 16 1/2 Fat; 11 Other Carbohydrates.