

Pineapple Philly Pie

*Philadelphia Cream Cheese Favorite Recipes (1988)
1988 Kraft Inc.*

Servings: 8

pastry for a one-crust nine-inch pie
1/3 cup sugar
1 tablespoon cornstarch
*1 can (8-1/4 ounce) crushed
pineapple, undrained*
*1 package (8 ounce) cream cheese,
softened*
1/2 cup sugar
1/2 teaspoon salt
2 eggs
1/2 cup milk
1/2 teaspoon vanilla
1/4 cup chopped pecans

On a lightly floured surface, roll the pastry to a twelve-inch circle. Place in a nine-inch pie plate. Turn under the edge. Flute.

In a saucepan, combine the sugar and cornstarch. Stir in the pineapple. Cook, stirring constantly, until the mixture is clear and thickened.

Cool. Spread onto the bottom of the pastry shell.

In a bowl, combine the cream cheese, sugar and salt, mixing until well blended. Add the eggs, one at a time, mixing well after each addition. Blend in the milk and vanilla. Pour over the pineapple mixture. Sprinkle with pecans.

Bake at 350 degrees for 35 minutes.

Cool. Garnish with pineapple slices cut in half and maraschino cherry halves, if desired.

Per Serving (excluding unknown items): 258 Calories; 14g Fat (49.1% calories from fat); 5g Protein; 29g Carbohydrate; 1g Dietary Fiber; 87mg Cholesterol; 245mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	258	Vitamin B6 (mg):	.1mg
% Calories from Fat:	49.1%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	43.8%	Thiamin B1 (mg):	.1mg

% Calories from Protein:	7.1%
Total Fat (g):	14g
Saturated Fat (g):	7g
Monounsaturated Fat (g):	5g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	87mg
Carbohydrate (g):	29g
Dietary Fiber (g):	1g
Protein (g):	5g
Sodium (mg):	245mg
Potassium (mg):	128mg
Calcium (mg):	55mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	3mg
Vitamin A (i.u.):	511IU
Vitamin A (r.e.):	149 1/2RE

Riboflavin B2 (mg):	.2mg
Folacin (mcg):	14mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	1/2
Non-Fat Milk:	0
Fat:	2 1/2
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 258	Calories from Fat: 127
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% Daily Values*

Total Fat 14g	22%
Saturated Fat 7g	36%
Cholesterol 87mg	29%
Sodium 245mg	10%
Total Carbohydrates 29g	10%
Dietary Fiber 1g	2%
Protein 5g	
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Vitamin A	10%
Vitamin C	5%
Calcium	5%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.