

Pineapple Sour Cream Pie

Lois V Mills - Houston, TX

Treasure Classics - National LP Gas Association - 1985

*3/4 cup sugar
1/4 cup flour
1/2 teaspoon salt
20 ounces crushed
pineapple
1 cup sour cream
1 tablespoon lemon juice
2 egg yolks, slightly beaten
1 baked nine-inch pastry
shell*
TOPPING
*2 egg whites
1/2 teaspoon vanilla
1/4 teaspoon cream of
tartar
1/4 cup sugar*

Bake Time: 15 minutes

In a saucepan, combine the sugar, flour and salt. Stir in the pineapple, sour cream and lemon juice. Cook and stir until the mixture thickens and comes to a boil. Cook for 2 minutes more.

Stir a small amount of the hot mixture into the beaten egg yolks and mix. Then return back into the large mixture, stirring constantly.

Cook and stir for 2 minutes. Cool to room temperature.

Spoon the cooled mixture into the baked pie shell.

Per Serving (excluding unknown items): 1885 Calories; 59g Fat (27.5% calories from fat); 26g Protein; 326g Carbohydrate; 5g Dietary Fiber; 527mg Cholesterol; 1321mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 6 Fruit; 1/2 Non-Fat Milk; 11 Fat; 13 1/2 Other Carbohydrates.