
Hawaiian Pie II

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 nine-inch pie shells, baked

4 bananas

1 can (3-1/2 ounce) coconut

1 can (15-1/4 ounce) crushed pineapple

6 tablespoons flour

1 cup water

1 cup sugar

2 cups whipping cream, whipped

Into each crust, slice two bananas and add a layer of coconut.

In a saucepan, combine the pineapple, flour, water and sugar. Cook until thickened. Pour over the pies. Cool.

Top with whipped cream.

Refrigerate until time to serve.

Yield: 2 pies

Dessert

Per Serving (excluding unknown items): 6179 Calories; 409g Fat (57.7% calories from fat); 55g Protein; 620g Carbohydrate; 58g Dietary Fiber; 653mg Cholesterol; 2608mg Sodium. Exchanges: 13 Grain(Starch); 13 1/2 Fruit; 1 1/2 Non-Fat Milk; 80 1/2 Fat; 13 1/2 Other Carbohydrates.