

Pineapple Chess Pie

Frances H Carter

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

*1 stick margarine
1 1/2 cups sugar
1/4 teaspoon salt
2 tablespoons vanilla
4 eggs
1/2 cup light Karo syrup
1 small can crushed
pineapple, drained
1 unbaked nine-inch deep
pie shell*

Preheat the oven to 375 degrees.

In a bowl, mix the margarine, sugar, salt, vanilla, eggs, Karo syrup and pineapple.

Pour the filling into the unbaked pie shell.

Bake for 30 minutes.

Per Serving (excluding unknown items): 2957 Calories; 111g Fat (33.2% calories from fat); 27g Protein; 475g Carbohydrate; 2g Dietary Fiber; 848mg Cholesterol; 2083mg Sodium. Exchanges: 3 Lean Meat; 2 1/2 Fruit; 19 1/2 Fat; 28 1/2 Other Carbohydrates.