

Pineapple Pie

Richard Boyde

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 can (32 ounce)
sweetened crushed
pineapple, undrained
1/2 cup sugar
4 tablespoons quick-
cooking tapioca
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
pastry for a nine-inch, two
crust pie*

Preheat the oven to 400 degrees.

In a glass or stainless steel bowl, mix together the pineapple, sugar, tapioca, cinnamon and nutmeg. Let stand for 15 minutes (or as long as overnight in a refrigerator).

Place the one crust in the bottom of a nine-inch pie pan.

Transfer the filling mixture into the pie crust.

Top with the remaining pie crust.

Bake for 30 to 35 minutes.

Per Serving (excluding unknown items): 390 Calories; trace Fat (0.3% calories from fat); trace Protein; 100g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat; 6 1/2 Other Carbohydrates.