Pineapple Icebox Pie

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

can Eagle Brand condensed milk
eggs
can (8 ounce) crushed pineapple
cup miniature marshmallows
tablespoons lemon juice
4 cup chopped pecans
cup whipping cream, whipped
nine-inch, graham cracker crust

In a double boiler, cook the condensed milk, eggs and the juice from the pineapple until thick.

Remove from the heat and add the pineapple, marshmallows, lemon juice and pecans.

Pour into the crust and chill.

Before serving, top with whipped cream.

Yield: 6 to 8 servings

Dessert

Per Serving (excluding unknown items): 1906 Calories; 164g Fat (74.4% calories from fat); 32g Protein; 94g Carbohydrate; 9g Dietary Fiber; 962mg Cholesterol; 319mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 3 Fruit; 1/2 Non-Fat Milk; 30 1/2 Fat; 1 1/2 Other Carbohydrates.