

Pineapple Bavarian Cream

Billie Elder

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 199

*2 1/2 cups crushed
pineapple
1 tablespoon sugar
1 small package orange
jello
1/8 teaspoon salt
1/2 pint whipping cream*

In a saucepan, mix the pineapple and sugar. Heat to boiling. Remove from the heat. Add the gelatin and salt, stirring until the gelatin is dissolved. Set in a cool place.

In a bowl, whip the cream. When the pineapple mixture is cold and beginning to set, fold in the whipped cream.

Per Serving (excluding unknown items): 1244 Calories; 89g Fat (61.5% calories from fat); 7g Protein; 117g Carbohydrate; 4g Dietary Fiber; 326mg Cholesterol; 352mg Sodium. Exchanges: 6 1/2 Fruit; 1/2 Non-Fat Milk; 17 1/2 Fat; 1 Other Carbohydrates.