
Pineapple Ice Box Pudding

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

Servings: 8

2 cups powdered sugar

2 eggs, slightly beaten

1/2 cup butter

1 can (14 to 16 ounce) crushed pineapple

1 cup chopped pecans

1 box (16 ounces) vanilla wafers, crushed

whipped cream (optional)

In the top of a double boiler, mix the sugar, eggs and butter. Cook over boiling water until the mixture begins to thicken. Add the pineapple and cook, stirring constantly.

Cook until the mixture begins to bubble. Remove from the heat and add the pecans.

Press half of the vanilla wafers into a two-quart baking dish. Cover with half of the pudding. Repeat the layers.

Chill for twenty-four hours.

Serve plain or topped with whipped cream, if desired.

Dessert

Per Serving (excluding unknown items): 358 Calories; 23g Fat (55.7% calories from fat); 3g Protein; 38g Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 138mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 4 1/2 Fat; 2 Other Carbohydrates.