

Pineapple Squares

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 1/2 cups vanilla wafer
crumbs
1/2 cup butter, melted
1 1/2 cups confectioner's
sugar
1/2 cup butter
2 eggs
1 large can crushed
pineapple, drained
1/2 pint cream*

Preheat the oven to 325 degrees.

In a bowl, mix the wafer crumbs and melted butter. Set aside 1/4 cup for topping.

Press the remaining crumbs on the bottom of a well-greased baking pan.

Bake for 15 minutes. Cool.

In a bowl, cream 1/2 cup of butter. Blend in the confectioner's sugar. Add the eggs. Beat hard with an egg beater. Spread over the top of the crumbs in the baking pan.

In a bowl, whip the cream. Add the pineapple. Mix well.

Spread across the top of the cream mixture.

Sprinkle with the reserved wafer crumbs.

Chill in the refrigerator for several hours.

(Will keep for days.)

Per Serving (excluding unknown items): 4089 Calories; 284g Fat (61.2% calories from fat); 31g Protein; 375g Carbohydrate; 6g Dietary Fiber; 1232mg Cholesterol; 2730mg Sodium. Exchanges: 1 1/2 Lean Meat; 2 1/2 Fruit; 55 1/2 Fat; 22 Other Carbohydrates.