

STRAWBERRY PINEAPPLE PIE

Brianna Williams

Ingredients:

- 1 can (20 oz) crushed pineapple, un-drained
- 1 cup sliced McLeod Farms strawberries
- 3 tbsp quick cooking tapioca
- 2 egg yolks
- $\frac{3}{4}$ cup plus 1 tbsp sugar, divided
- $\frac{3}{4}$ tsp lemon extract
- 1 pastry shell (9 inch) – baked
- 1 cup heavy whipping cream

Directions:

Place pineapple and strawberries in a food processor, cover and process until smooth. Transfer to a saucepan. Stir in the tapioca, egg yolks, and $\frac{3}{4}$ cup sugar; let stand for 5 minutes.

Cook and stir over medium heat until mixture comes to a full boil. Remove from the heat; stir in $\frac{1}{2}$ tsp extract. Pour into pastry shell and refrigerate for 1 hour.

In a small bowl, beat whipping cream until it begins to thicken. Add remaining sugar and extract, beat until stiff peaks form. Spread over top of pie. Refrigerate for at least 4 hours or until set.

Enjoy!

Recipe Courtesy of McLeod Farms, www.macspride.com.