

Graham Cracker Pudding

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| 1 cup sugar | 3 egg yolks |
| 1 pkg. gelatin | 1 sm. can crushed pineapple |
| 3 egg whites | 1 cup cream |
| 15 graham crackers | 3 t. sugar |
| 3 T. melted butter | |

Soak gelatin in small amount of cold water. Combine sugar & egg yolks. & cook thoroughly. Add the softened gelatin to the hot mixture and cool. Drain the juice from crushed pineapple and add the fruit to the gelatin mixture. Beat the egg whites stiff, and the cream until it holds its shape. Fold egg white & cream into first mixture. Roll graham crackers into crumbs, mix well with sugar & melted butter. (over)

Pat half of mixture into pie plate lining sides.
Pour in prepared filling & cover with crumb mix.
Chill and serve.