

Pineapple Swiss Cream Pie

1/2 c sugar

2 T flour

1 can or pineapple

1 cup (8oz) sour cr.

3 egg yolks, beaten

1 9" pastry shell

3 egg whites

1/2 tsp vanilla

1/4 tsp cr. of tartar

6 T sugar

Combine sugar & flour. Stir in pineapple & sour cream.

Cook over high heat thick. Reduce heat, cook, & stir 2 min longer.

Remove from heat. Stir a small amount hot filling into yolks.