

Pineapple Custard Pie with Lemon Curd©

Makes 2–9.5 inch deep dish pie plates

Ingredients:

2–20 oz. cans	pineapple tidbits with juice (no sugar added)
1 1/2 cups	sugar
1/2 cup	brown sugar, light or dark, do not pack tightly
4 oz.	Kerry Gold™ butter, melted
2 tsp.	vanilla extract
1 tsp.	almond extract
2 cups	White Lily™ Self-rising Flour
1 1/2 cups	whipping cream

Method:

Preheat convection oven to 375°, convection oven to 350°.

In a large mixing bowl, stir together pineapple with juice, sugar and brown sugar with a spatula. Add melted butter, vanilla and almond extract. Fold in flour and mix together. Fold in whipping cream.

Spray two 9 1/2 inch deep dish pie plates with a non-sticking spray. Divide pineapple mixture between the two pie plates.

Bake one hour 10 minutes in conventional oven, one hour in a convection oven until brown on top and mixture is firm.

Hint: Instead of pineapple...use pears, peaches or apricots with juice.

Lemon Curd–Ingredients:

3 medium	eggs or 2 large
1/2 cup	lemon juice
1 1/3 cups	sugar
3 oz.	Kerry Gold™ butter, room temperature

Method:

Into a double boiler slightly whip the eggs. Add lemon juice and sugar and heat until sugar is dissolved. Add butter and stir until mixture is thick and creamy.

Serve lemon curd in a separate bowl or over pie.

