

TROPICAL PIE

Equipment:

Measuring Spoons

Measuring Cup

Electric Mixer

2 Qt. Glass or Microwave safe plastic bowl

9" pie plate

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

1 envelope unflavored gelatin 1

3/4 cup pineapple juice 175 ml

1 3/4 cups toasted coconut 425 ml

3 tbsp butter or margarine melted, 50ml

1 package tapioca pudding (3 1/2 oz.) mix (100 g) 1

3/4 cup milk 175 ml

3 eggs, separated 3

1 can crushed pineapple, 1

(8 oz.) undrained (248 ml)

2 tbsp sugar 25 ml

Sweetened whipped cream, optional

Procedure:

1. In a 2 1/2-quart (2.5 L) glass bowl, sprinkle gelatin over pineapple juice, let stand 5 minutes.
2. Meanwhile, in a 9" (23 cm) pie plate, toss together coconut and melted butter.
3. Press coconut into bottom and up sides of dish to make a crust.
4. Add pudding mix and milk to gelatin mixture, stir until well blended.
5. Cook at **P6** 5 - 7 minutes, or until mixture boils.
6. Beat egg yolks slightly.
7. Stir a small amount of hot mixture into egg yolks, return to hot mixture, beating until well blended.
8. Stir in undrained pineapple.
9. Chill until mixture mounds slightly, about 40 minutes.
10. In a small bowl, with electric mixer at high speed, beat egg whites until soft peaks form.
11. Gradually beat in sugar, continue beating until stiff peaks form.
12. Fold egg whites into pudding mixture.
13. Turn into prepared crust.
14. Chill until firm, about 3 hours.
15. Garnish, if desired, with toasted coconut and whipped cream.

Makes: 8 servings