

**PINEAPPLE AND PRUNE PIE:** Mix 1 cup Crushed Hawaiian Pineapple, 1 cup cooked puréed prunes,  $\frac{1}{3}$  cup sugar, 1 tablespoon lemon juice and  $\frac{1}{4}$  teaspoon salt. Pour into plate lined with pastry. Cover with strips criss-cross and bake in hot oven 20 minutes.

**PINEAPPLE-PUMPKIN PIE:** Mix 1 cup sugar, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{4}$  teaspoon salt. Add 1 cup drained Crushed Hawaiian Pineapple, 1 cup strained pumpkin, 2 beaten eggs and 1 cup milk. Pour into pastry-lined pan and bake in hot oven 10 minutes; then reduce heat and bake until firm in center.

**ICE CREAM-PINEAPPLE PIE:** Bake thick crust on the outside of deep pie plate. When cool fill with 1 pint of ice cream and cover with 1 cup drained Crushed Hawaiian Pineapple. Top with meringue. Place pie plate on a board and brown quickly under gas flame or in hot oven. Serve at once.

**HONOLULU APPLE PIE A LA MODE:** Drain syrup from 1 cup Crushed Hawaiian Pineapple into saucepan. Add 1 cup tart, sliced apples. Cook until tender. Add  $\frac{1}{2}$  tsp. grated lemon rind and 1 tsp. lemon juice. Sift  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  tsp. salt, 1 tablespoon flour and add to hot mixture. Cook until thickened. Add 1 tablespoon butter and 1 cup Crushed Hawaiian Pineapple. Line pie plate with pastry, put in filling, sprinkle with sugar and cover with top crust. Bake in hot oven 20 minutes. Serve with a scoop of ice cream.

**NAPOLEON:** Cut flaky pastry into oblongs or squares and bake. Spread currant jelly on a slice, then put a half-inch layer of well-drained Crushed Hawaiian Pineapple on it and sprinkle with powdered sugar. Add another crust and spread with currant jelly; then cover with meringue or whipped cream. Top with another crust and garnish with drained Crushed Hawaiian Pineapple.

**PRIZE PINEAPPLE PIE:** Mix  $\frac{1}{2}$  cup sugar,  $\frac{1}{8}$  tsp. salt, 2 tblsps. cornstarch and slowly add to  $1\frac{1}{2}$  cups hot milk. Cook in double boiler 15 minutes. Pour on 2 egg yolks, return to boiler, cook 5 minutes. Cool and add 1 cup well-drained Crushed Hawaiian Pineapple,  $\frac{1}{2}$  tsp. vanilla. Pour into baked crust. Cover with meringue and brown.

**PINEAPPLE GELATINE PIE:** Line a pie plate with pastry and bake at 500° F. for 12 minutes. Soak 2 tablespoons of gelatine in  $\frac{1}{4}$  cup of cold water 5 minutes. Heat 3 cups Crushed Hawaiian Pineapple, add  $\frac{3}{4}$  cup sugar, 1 tablespoon lemon juice and softened gelatine. Stir until sugar and gelatine are dissolved. Chill, stirring frequently. Whip 1 pint cream and fold into mixture. When it begins to set, cool until mixture will pile on spoon, turn into baked crust and chill thoroughly before serving.

### Pineapple Pie.

**Materials**—Sugar, one cup; butter, one-half cup; eggs, 2; grated pineapple, one cup; cornstarch, eleven tablespoons; rich crust; powdered sugar, two tablespoons.

**Utensils** — Double boiler, tablespoon, cup, pieplate.

**Directions**—Cream sugar and butter; add beaten yolks of eggs, and when well mixed stir in the white of one egg; add pineapple and cornstarch. Cook until thick, and when cool pour into a rich crust, previously baked, spreading the meringue (made of other egg white and powdered sugar) over the top. Place in the oven to brown.