

Uncle Gary's version of Grandma Dean's Pineapple Pie

This makes two in an average dessert bowl

Ingredients:

Base

½ cup of sugar

4 x dessert spoons of butter

Pinch of salt

1 x egg

5 ½ cups of flour

Filling/topping

2-4 cans of crushed pineapple (depending on how much you are making)

1-2 tablespoons custard powder, and water to mix

Caster sugar (to taste, adding 1-2 tablespoons at a time)

Cream

Vanilla essence

Method:

Base

In a bowl, mix together the sugar, butter and salt.

Add an egg, then 5 ½ cups of flour, mix by hand until firm but soft.

Roll out base on floured surface, then transfer to pie dish.

Prick with a fork, and then bake in an oven at 250 degrees.

Filling/topping

Add the cans of crushed pineapple and caster sugar to a saucepan and cook on low heat.

In a separate cup, mix 1-2 tablespoons of custard powder with water. Stir until lump free.

Slowly add custard powder mixture to pineapple sauce. Take off heat and let cool.

Whip cream, adding caster sugar to taste and a dash of vanilla essence.

Pour pineapple filling into baked base, then top with cream to serve.