

Furr's Millionaire Pie

From Furr's Cafeteria restaurants in the midwest



A kind of pineapple cream pie.

1 whole pie shell, 8-inch, baked

1 cup powdered sugar

4 tablespoons unsalted butter, softened

1 small egg

1/2 teaspoon salt

1/2 cup heavy whipping cream, whipped

1/2 cup crushed pineapple, well drained

1/4 teaspoon vanilla

1/4 cup chopped walnuts

Carolyn T's Blog - Tasting Spoons:

<http://tastingspoons.com>

Servings: 8

Use fresh pineapple if you happen to have it and want to use it.

1. Cream together sugar and butter. Add egg, salt and vanilla and beat until fluffy. Spoon into prepared pie shell and chill.
2. Combine whipped cream, pineapple and chopped nuts and spoon onto top of the filling. Chill thoroughly before serving.

Per Serving (excluding unknown items): 303 Calories; 20g Fat (58.7% calories from fat); 4g Protein; 28g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 294mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.