Pineapple Refrigerator Dessert

A 1960's cookbook

Internet Address:



A retro dessert from the 50's.

1/2 cup unsalted butter

1 1/4 cups powdered sugar

2 whole eggs

1 teaspoon vanilla

6 ounces graham crackers

2 tablespoons unsalted butter, melted

1 cup heavy cream

1 tablespoon powdered sugar

1 cup canned pineapple, drained

1/2 cup walnuts, chopped fine

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 12

This is a real retro dessert from the 1950's. It may have come about when graham crackers or vanilla wafers were first introduced to consumers, and the manufacturers provided recipes on the box for other uses for these products.

1. Cream butter and powdered sugar with mixer. Add eggs and beat well until mixture is totally smooth. Add vanilla and continue to beat until mixture is smooth.
2. Have ready a 10x7 glass dish.
3. In a food processor add the graham crackers in 2 batches and pulse until the crackers are a smooth crumb. Divide the crumbs in half. In one half add the melted butter and stir to combine..
4. Press that buttered crumbs into the bottom of the glass dish. Spread around to the edges and pat gently.
5. Pour the butter/sugar/egg mixture on top of the crumbs. Carefully spread it to the edges without picking up crumb bottom.
6. In a new bowl whip the cup of cream until it holds firm peaks. Add the powdered sugar, then fold in the drained pineapple and chopped walnuts. Spread over the butter layer in the dish.
7. Sprinkle the top with the remaining graham cracker crumbs. Cover and refrigerate overnight.

Per Serving (excluding unknown items): 316 Calories; 22g Fat (61.7% calories from fat); 4g Protein; 27g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 107mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 Other Carbohydrates.