

PINEAPPLE CREAM CHEESE PIE

1 9" unblked pastry shell	$\frac{1}{2}$ C sugar
$\frac{1}{3}$ C sugar	1 tsp salt
1 Tbsp cornstarch	2 eggs
1 small can crushed pineapple with juice	$\frac{1}{2}$ C milk
8-oz cream cheese	$\frac{1}{2}$ tsp vanilla
	$\frac{1}{4}$ C chopped pecans

Blend $\frac{1}{3}$ cup sugar and cornstarch. Add pineapple and juice; cook over low heat until thick and clear. Cool and pour into pastry shell. Blend cream cheese with $\frac{1}{2}$ cup sugar and salt. Add eggs, one at a time, blending well. Add milk and vanilla, blend. Pour cream cheese mixture over pineapple mixture and sprinkle with pecans. Bake at 400° for 10 minutes, lower heat to 325° and bake for 50 minutes.

— *Ginne Murphy*
Essex, Connecticut