

Furr's Cafeteria Pineapple Millionaire Pie

Notes:

If you concerned about using raw eggs, please use imitation eggs such as eggbeaters.

Ingredients:

2 Cups sifted powdered sugar
1 stick margarine or butter, softened
2 large eggs (see Note above)
1/8 tsp. salt
1/4 tsp. vanilla extract
2 baked 9-inch pastry piecrusts
1 Cup heavy cream
1/2 Cup sifted powdered sugar
1 Cup crushed pineapple, well drained
1/2 Cup chopped pecans

Preparation:

Cream 2 cups powdered sugar and butter with electric mixer.

Add eggs, salt and vanilla. Beat until light and fluffy.
Spread mixture evenly into baked piecrusts. Chill.

Whip cream until stiff. Blend in powdered sugar.
Fold in pineapple and pecans.
Spread mixture on top of filling and chill thoroughly.