

## **Pistachio-Pineapple Pie**

If you are a coconut lover you will love this simple pie crust.

1/4 cup butter, melted  
2-1/4 cups flaked coconut, divided  
  
1-1/2 cups milk  
1 pkg. (4 servings) Pistachio Instant  
    Pudding  
1 envelope Dream Whip Topping  
  
1 can ( 8-1/4 oz.) crushed pineapple, drained



Combine butter and coconut; press with fork into the 9-inch pie pan sprayed with Pam.

Bake at 300 degrees for 20 minutes or until golden brown; cool.

Toast 1/4 cup coconut in separate plate along with pie shell for garnish.

Blend milk, pudding, and Dream Whip Topping in mixing bowl.

With electric mixer gradually increase speed; beat at high speed for 5 minutes or until thick.

Fold in pineapple. Spoon into coconut crust. Chill 3 hours.

Garnish with the 1/4 cup of toasted coconut. Refrigerate any leftovers.

Yield: 6 to 8 servings.

NOTE: When I made this recipe for the picture, I decided to use frozen whipped topping and not the Dream Whip Topping. The filling did not get thick enough to stand firm. Dream Whip Topping is still available in the supermarket and you will enjoy the taste of this unusual dessert. I like to use the coconut pie crust in other recipes. Another simple dessert would be to make the coconut crust, toast extra coconut and make my Evelyn's Vanilla Pudding. Mix the extra toasted coconut with the vanilla pudding, pour into the crust and you have a Toasted Coconut Pie.