

Pineapple Filling

This filling can also be made directly in a pot. Take care as it is more likely to burn while in the pot versus making it in a double boiler.

Ingredients	1#	2#
Granulated Sugar	4 ounces	8 ounces
All-Purpose Flour	1 ½ ounces	3 ounces
Salt	Pinch	Pinch
Diced Fresh Pineapple	6 ounces	12 ounces
Whole Eggs	2 ounces (1 each)	4 ounces (2 each)
Pineapple Juice	6 ounces	12 ounces
Butter	½ ounce	1 ounce

1. Whisk together all of the ingredients except for the butter.
2. Place the mixture on a double boiler and whisk continuously until thickened.
3. While still hot stir in the butter.
4. Cool in the refrigerator until completely chilled. Be sure to place plastic wrap right to the surface of the filling to prevent a skin from forming on the surface.