

PINEAPPLE ANGEL PIE



MERINGUE SHELL

4 egg whites at room temperature

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ tsp. cream of tartar

$\frac{1}{2}$ tsp. vanilla

1 cup sugar

21 Ritz crackers, finely crushed

$\frac{2}{3}$ cup finely chopped pecans

Beat egg white with salt, cream of tartar and vanilla until soft peaks form. Gradually add sugar and beat until egg whites are stiff and shiny. Add cracker crumbs and pecans. Spray a 9-inch pie pan with Pam. Pile meringue into pan. Hollow out center and build up sides but not rim. Bake one hour in a preheated 250° oven. Turn oven off. Allow meringue shell to remain in oven with door ajar for one hour. Cool on wire rack.

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FILLING

3 cups miniature marshmallows

$\frac{1}{4}$ tsp. salt

1 can (20 oz.) crushed pineapple, well drained (reserve $\frac{1}{2}$ cup syrup)

1 cup chilled heavy cream, beaten until stiff.

Combine marshmallows with $\frac{1}{4}$ tsp. salt and reserved $\frac{1}{2}$ cup syrup. Cook over moderate heat, stirring often, until marshmallows melt. Place pan in a bowl filled with ice and water. Chill, stirring often, until consistency of unbeaten egg whites. Add drained pineapple and whipped cream. Spoon filling into meringue shell. Refrigerate or freeze.

If desired, garnish pie with sliced toasted almonds, placed upright and slightly slanted, 1 inch from edge of rim.