

RECIPE WINNER OF THE WEEK



Morsel of Goodness

PINEAPPLE SOUR CREAM SQUARES

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp. salt
- 1 no. 2 can crushed pineapple, undrained
- 1 cup dairy sour cream
- 1 tblsp. lemon juice
- 2 slightly beaten egg yolks
- 1 baked pastry shell (approx. 8" x 8" or 4" x 10")
- 2 egg whites
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{4}$ tsp. cream of tartar
- $\frac{1}{4}$ cup sugar

In saucepan, combine $\frac{3}{4}$ cup sugar, flour, and salt. Stir in next three ingredients. Cook and stir until mixture thickens and comes to boiling. Cook two minutes. Stir small amount of hot mixture into egg yolks; return to hot mixture, stirring constantly. Cook and stir 2 minutes. When cool, spoon into baked shell. Beat egg whites with vanilla and cream of tartar; add sugar and spread on filling. Bake at 350 degrees F. for approx. 12 minutes or until topping is lightly browned. Chill and cut into squares at serving time. (Whipped topping may be substituted for the mirangue, if desired.)

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