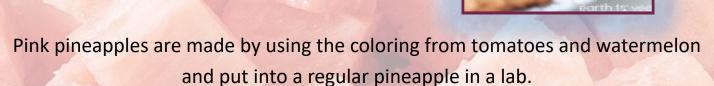
Pink Pineapple



- ♦ The name pineapple comes from <u>Middle English pinappel</u> ("pinecone", literally "pineapple apple/pine-fruit"), equivalent to <u>pine</u> + <u>apple</u>. Later was used for the fruit of the pineapple plant due to its resemblance to a pinecone.
- What does pink pineapple taste like?
- Candy pineapple
- Less sour than a regular pineapple
- Juicier and sweeter



Have your parents help you make a beautiful Pink Pineapple Pie!

Ingredients:

- 4 cups pink pineapple, chopped
- 1/4 cup cornstarch
- 1/4 cup white sugar *can sub with sweetener of choice*
- 1/2 tsp salt
- Zest and juice of 1/2 lemon or lime
- 3 tbsp. butter

Instructions:

- 1. Add pineapple, cornstarch, sugar, and salt to a blender or food processor and puree until smooth.
- 2. Pour the mixture into a saucepan on medium heat. Once it starts to bubble, stir constantly until it begins to thicken.
- 3. Turn off the heat, squeeze in the lime or lemon juice and stir in the butter.
- 4. Once the butter has fully melted, pour the mixture into the pie crust .
- 5. Let pie cool to room temperature before slicing.