

GUASTELLO'S VILLAGE MARKET

Pineapple Refrigerator Dessert

Serves 6-8

Ingredients:

1 1/4 cups graham cracker crumbs (about 16 crackers)
2 Tablespoons granulated sugar
1/4 cup butter or margarine, melted
1/2 cup butter or margarine, softened
1 cup confectioners' sugar
1 egg
1 cup chilled whipping cream
1 can (1 pound, 4 1/2 ounces) crushed pineapple, well drained
If desired sweetened whipped cream, maraschino cherries

Mix thoroughly graham cracker crumbs, sugar and melted butter. Press half the crumb mixture evenly in bottom of square 8x8x2 pan.

In small mixing bowl, beat 1/2 cup butter, confectioners' sugar and egg until mixture is light and fluffy. Spread carefully and evenly over crumbs in pan.

In chilled bowl, beat cream until stiff. Fold in crushed pineapple, Spread over butter mixture. Sprinkle with remaining graham cracker crumbs. Cover; chill at least 12 hours. Top with whipped cream and maraschino cherries.

Credit: Betty Crocker