



Pineapple Meringue Pie

1 packet marie biscuits
125g butter/margarine melted
1 tbs sugar
2 egg yolks
6 egg whites
1 tin crushed pineapples
1 tin condensed milk
1 cup castor sugar
60ml Lemon juice



1. Pre-heat the oven on 180°C
2. Crush the marie biscuits fine, and put it in the bottom of a quiche dish. Add the 1tbs sugar and melted butter and push it down to form the crust
3. In a mixing bowl, beat the condensed milk and lemon juice with an electric mixer for 1 minute until thick.
4. Add the egg yolks and crushed pineapples and mix for a further 2 minutes.
5. Pour the mixture on top of the crust.
6. Clean the mixer before starting with the meringue.
7. With the clean whisks beat the egg whites until very stiff. You should be able to tip the bowl up side down without the eggs falling out.
8. Add the castor sugar and beat until it becomes a fluffy marshmallow consistency.
9. Scoop dollops of meringue on top of the pineapple custard. A piping bag can also be used for a creative touch.
10. Bake the pie for 10-15min until light brown
11. Cool down until room temperature before refrigerating.

