

Crunchy Pineapple Cream Pie

1/2 cup Butter or Margarine
3/4 cup All-Purpose Flour
2 Tbs. firmly packed Brown Sugar
1/2 cup Coconut

Filling:

8 oz. pkg. Cream Cheese (softened)
1/3 cup frozen Orange Juice (thawed)
14 oz. can Sweetened Condensed Milk
8-1/4 oz. can Crushed Pineapple (drained)

In medium saucepan, melt butter. Stir in flour, coconut, & brown sugar. Cook over low heat, stirring constantly until the mixture turns a deep golden brown. Use a spoon to press the warm mixture into an ungreased 8 or 9-inch pie pan. In a large bowl, combine the first 3 filling ingredients (cream cheese, orange juice, & condensed milk). Blend until smooth. Stir in the pineapple. Spoon the filling into the crust, chill.

If desired, serve with whipped cream.

Store in refrigerator.