

Tropical Pineapple Pie

From the Kitchen of Shirley Hagen

Ingredients:

- 1 5.1 oz Package of instant pudding and pie filling
- 1 20 oz can crushed Pineapple (undrained)
- 1 8 oz container of sour cream
- 1 9" Graham Cracker Pie Crust
- 4 oz Shredded Coconut
- 3 large spoonfuls of Cool Whip

In a large bowl combine the vanilla pudding mix, the undrained crushed pineapple and sour cream. Stir until well blended. Pour into the pie shell cover the top with cool whip, then sprinkle on the coconut.

Cover and let cool in the refrigerator for two hours.

Alternately, you can also mix the 4 oz of coconut into the filling and top the cool whip with cherries.