

# Piña Colada Pie



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**none**



PERFECT PARTNER  
**lime sherbet**



Save money and omit the piecrust in this recipe. Just spoon the pie-filling mixture right into a deep-dish pie plate.

Cover loosely with plastic wrap and chill for 10 minutes.

## SHOPPING LIST

- sour cream • rum extract
- vanilla instant pudding mix
- graham cracker piecrust
- whipped topping • coconut
- crushed pineapple

## ON HAND

- milk • sugar

## INGREDIENTS

- 1 (3.9-ounce) package vanilla instant pudding mix
- 1½ cups sour cream
- 2 tablespoons sugar
- ½ cup milk
- ½ teaspoon rum extract
- 1 (8-ounce) can crushed pineapple, drained
- 1 cup flaked coconut
- 1 (9-inch) graham cracker piecrust
- 4 ounces whipped topping

SERVES 6

## COOKIN' Express

- Graham cracker crusts often stick to the pan. Before cutting, wrap a hot wet towel around the bottom of the pan for 5 minutes. This softens the butter in the crust and allows for easy removal.
- Make quick piña colada desserts by spooning the pie filling mixture into dessert cups and sprinkling with graham cracker crumbs.

### Make Ahead

Have this festive pie ready ahead of time. Cover and refrigerate for up to 2 days or wrap tightly and freeze for up to 1 month.

### VARIATION

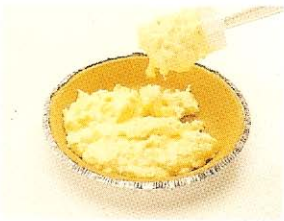
*Coconut fans will be even happier if you use coconut cream instant pudding mix in place of the vanilla.*

**1** Combine pudding mix, sour cream, sugar, milk and rum extract in a medium mixing bowl.



**2** Beat pudding mixture at low speed with an electric mixer for 1 minute. Beat at medium speed for about 1 minute longer or until pudding is smooth and creamy.

**3** Fold pineapple and coconut into pudding mixture. Spoon into piecrust. Cover loosely with plastic wrap.



**4** Chill pie in refrigerator until set, about 10 minutes. Remove plastic. Dollop whipped topping over top of pie in a decorative pattern.