

Pineapple pie

Recipe adapted from Robbie Kainuku's recipe at [Fresh Flava's - Pineapple Pie](#) and other recipes

Dough ingredients:

- 1 egg
- 1 egg yolk
- $\frac{3}{4}$ cup sugar
- 225g melted butter, cooled (use melted and cooled coconut oil for dairy free)
- 2 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 2 $\frac{1}{2}$ cups plain flour, plus up to another $\frac{1}{2}$ cup flour for kneading (this can be made gluten free by using buckwheat flour instead of flour)

Filling ingredients:

- 1 can crushed pineapple in juice
- 5 tbsp Edmonds custard powder
- 2 tbsp sugar
- 1 $\frac{3}{4}$ cups milk or coconut milk
- $\frac{1}{2}$ cup sugar
- Zest of one lime
- Juice of one lime

Make the base:

1. Preheat the oven to 180C.
2. Whisk together eggs, sugar, and butter until smooth.
3. Add baking soda and whisk well. Add baking powder and whisk again.
4. Add flour and mix together with a spoon, then with your hands. Gently knead the dough to bring it together.
5. Add another $\frac{1}{2}$ cup or so of flour to make a soft dough that does not stick to your hands.
6. Refrigerate for 30 minutes to 1 hour for best results, but you can use the dough right away.
7. Line one large rectangular baking pan with baking paper. With your fingers, press the dough into the pan, trying to make the dough flat and even.
8. Prick the dough all over with a fork and bake the dough on its own for about 5-10 minutes or until golden and cooked through. Removed from the oven and let cool.

Make the filling:

1. First, make the custard. In a saucepan mix the custard powder, 2 tbsp sugar and $\frac{1}{4}$ cup of the milk to a smooth paste. Add the remaining milk and heat gently, stirring constantly until the custard boils and thickens.
2. Add the pineapple, lime zest and juice and stir until thick and delicious. Taste and add a little more sugar if necessary.

Construct the pie:

1. Spread the filling over the cooked and cooled base.
2. Top with whipped cream and fresh grated coconut.
3. Cut into pieces and serve. Enjoy!