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| Pineapple Pudding serves 6 Ingredients: 4 tablespoons flour 1 cup sugar  2 eggs  2 cups pineapple juice  6 tablespoons butter – cubed  1 teaspoon gelatin  1-1/4 cup whipped cream  ½ teaspoon coconut extract  A plate of food on a table  Description automatically generated Directions: Combine the flour, sugar, eggs, pineapple juice in a medium size pan. Whisk to combine. Over medium heat stir the mixture for about 10 minutes until it thickens, being careful not to scramble the eggs. Remove from heat. Stir in the butter and 1 teaspoon gelatin until it is all smooth. Strain into clean bowl. Set aside. Let cool about 30 minutes. So that when you fold in the whipped cream it doesn’t melt.  Whip the 1-1/4 cups cream with the coconut extract until stiff peaks. Fold into the cooled pineapple pudding. Place into 6 dessert cups. Cover and refrigerate overnight.  Topped as you like with fresh whipped cream, flaked coconut and a cherry on top. Serve cold with a meal or for dessert.  Optional Add Ins before you refrigerate:  Marshmallows  Chopped Cherries  Coconut  Pineapple Tidbits |  |