

## A Buttery Crust, Creamy Filling, and Sweet Pineapple: My Go-To Pie for Summer or Anytime

My Go-To Summer Delight: Buttery Pineapple Cream Pie



OVEN  
**350°F**

TIME  
**20 min**

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SAVE  
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### INGREDIENTS

1 ½ cups all-purpose flour  
¾ cup unsalted butter, softened  
¾ cup granulated sugar  
¼ teaspoon salt  
¼ cup cold water  
1 can (20 oz) crushed pineapple, drained  
1 cup heavy cream  
½ cup powdered sugar  
1 teaspoon vanilla extract

### DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the flour, softened butter, granulated sugar, and salt. Mix until crumbly.
3. Add cold water gradually until the dough comes together. Roll it out and fit it into a 9-inch pie pan.
4. Bake the crust for 25-30 minutes or until golden brown. Let it cool completely.
5. In another bowl, whip the heavy cream until soft peaks form. Gradually add powdered sugar and vanilla extract, continuing to whip until stiff peaks form.
6. Fold in the drained crushed pineapple gently into the whipped cream.
7. Pour the pineapple cream mixture into the cooled pie crust and refrigerate for at least 2 hours before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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