

Second Place: Gail Fuller, Raleigh

Tropical Breeze Pie

Crust:

1 1/3 cup GOLD MEDAL FLOUR
1/4 cup sugar
1/8 tsp. salt
6 Tbsp. cup cold butter - cut into small pieces
1-2 Tbsp. cream
1/2 tsp. vanilla
2 Tbsp. sweetened flaked coconut

Filling:

1 (2.9 oz.) pkg. lemon pudding and pie filling mix (not instant)
1/2 cup sugar
3 Tbsp. lime juice
2 egg yolks
2 cups water
1 tsp. grated lime peel
1 cup vanilla chips or chopped white baking bar
1 (8 oz.) pkg. cream cheese - softened
6 Tbsp. sour cream
1/4 cup crushed pineapple

Streusel topping:

1/4 cup GOLD MEDAL FLOUR
1/4 cup sugar
4 tsp. butter
1/4 cup flaked shredded coconut

Topping and garnish:

1/2 cup whipped cream or 1 cup whipped topping
Lime slices

1. Prepare crust - Mix flour, sugar and salt. Add very cold butter pieces and cut into flour until coarse crumbs are formed.
2. Mix cream and vanilla. Add to flour mixture and stir gently until it becomes a ball. Form into a disk, wrap in plastic wrap and refrigerate while making filling.
3. Bring dough out of refrigerator and roll 1/8 in thick. Place into 9 " pie plate and crimp edges. Sprinkle the 2 Tbsp. flaked coconut over bottom of pie crust. Prick bottom and up sides generously with fork. Cover in plastic wrap and refrigerate for 1/2 hour. Remove from refrigerator and blind bake at 450 degrees for 9-11 min. until golden brown. Cool.

4. Prepare streusel topping - in a small bowl combine flour and sugar. Cut in butter until mixture resembles coarse crumbs. Stir in flaked coconut...
5. Spread mixture in ungreased shallow baking pan. Bake at 425 degrees for 4-8 min. or until light golden brown, stirring every minute. Cool and set aside.
6. Prepare filling - in medium saucepan combine pudding mix, sugar, lime juice and egg yolks and mix well. Stir in 2 cups water.
7. Cook and stir over medium heat until mixture comes to full boil. Remove from heat and stir in lime peel.
8. In small bowl combine vanilla chips and 1/2 cup hot pudding mixture. Stir until chips melt.
9. In small bowl beat cream cheese until light and fluffy. Add melted vanilla chip mixture, beat until smooth and spread in baked cooled pie crust.
10. Stir sour cream and crushed pineapple into remaining pudding mixture, blend well and spoon over cream cheese layer. Refrigerate for at least 2 hours
11. Topping and garnish - just before serving, whip cream and 2 Tbsp. 10X sugar until stiff peaks form or use whipped topping. Spoon around edge of pie, garnish with lime slices and sprinkle with streusel topping.

Serves 8