



Pineapple & Vanilla Cream Cheese Custard Family Pie



Prep: 10 mins

Cook: 12 mins

Makes: 1 pie in the Kmart Family Pie Maker

Quick and easy creamy vanilla custard tarts using vanilla instant pudding mix and puff pastry.

Ingredients

- 2 sheets puff pastry
- 150gms Philadelphia Original Cream Cheese
- 3/4 cup white sugar
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 eggs
- 1/2 teaspoon vanilla essence
- 1 tablespoon cornflour
- 1 cup (225g) Golden Circle crushed pineapple

Method

1. In a small saucepan combine 1/2 cup of sugar, cornflour and crushed pineapple (including juice).
2. Cook on medium, continuously stirring until nearly boiling, then turn to low and simmer for 1-2 minutes.
3. Remove from heat and allow to cool for 5 minutes.
4. Soften the cream cheese in the microwave for 20 seconds on medium power.
5. In a bowl combine the softened cream cheese, 1/4 cup of sugar, salt, eggs, milk and vanilla essence. Mix with an electric hand mixer until fully combined (about 1-2 mins).
6. Spray a little oil onto a paper towel and wipe the bottom and top of the pie maker.
7. Cut the top and bottom pastry circles with cutter and place the bottom circle in the cold pie maker.
8. Pour in the pineapple mixture, spreading evenly with a spatula, then spoon the cream cheese mixture evenly over the pineapple.
9. Put the top pastry circle on, pushing down lightly to remove trapped air.
10. Turn on pie maker, close the lid and cook for 10 minutes or until golden brown.
11. Turn off Pie Maker and let the pie sit with lid open for 2 minutes before removing.
12. Dust with icing sugar. Serve hot or cold with ice cream.