

Tropical Fruit Pie

Ingredients:

- 2 large eggs
- 1/2 cup flour
- 1/2 cup granulated sugar
- 1/2 cup brown sugar packed
- 1 cup unsalted butter melted (2 sticks)
- 6 oz. vanilla chips or premiere white baking chips
- 1 cup sliced almonds
- 8 oz. container Paradise Fruit Company Tropical Fruit Mix
- 1 unbaked pie shell

Directions:

Preheat oven to 325°.

Melt butter and set aside.

In large bowl, beat eggs until foamy; this will take 3-5 minutes.

Beat in flour, sugar and brown sugar until well-blended.

Blend in the cooled, melted butter.

Stir in vanilla chips, tropical fruit mix and almonds.

Pour into pie shell.

Bake at 325° for 1 hour.

Serve warm with whipped cream or ice cream.

Notes:

The melted butter needs to cool sufficiently that the vanilla chips don't melt when you stir them into the batter.

