

Glazed Fruit Pie

Servings: 8

Ingredients:

- *3/4 c. finely crushed gingersnaps (12 cookies)
- *1/2 c. finely crushed graham crackers (7 crackers)
- *1 tbsp. sugar
- *3 tbsp. butter, melted
- *1 (8 ounce) can pineapple slices (juice pack)
- *unsweetened pineapple juice
- *1 tbsp. unflavored gelatin
- *2 small bananas
- *2 kiwi fruit, peeled and sliced

Directions:

1. Stir together gingersnaps, graham crackers and sugar.
2. Drizzle butter, tossing to combine.
3. Press onto bottom and up sides of a 9 inch pie plate to create a hard, even crust.
4. Bake in a 375 degree oven for 5 minutes.
5. For glaze, drain pineapple, reserving juice.
6. Cut pineapple into small pieces and set aside.
7. Add in sufficient unsweetened pineapple juice (about 1 1/2 c.) to the reserve juice to make 1 3/4 c. total liquid.
8. In a small saucepan, stir together pineapple liquid and gelatin, then let stand for 5 minutes.
9. Stir over low heat until gelatin dissolves.
10. Cover and refrigerate to the consistency of unbeaten egg whites.
11. Spread 1/3 c. of the glaze over the bottom of the crust.
12. Slice bananas and arrange over glaze.
13. Top with another 1/3 c. of the glaze and arrange strawberries over glaze.
14. Stir together pineapple pieces and remaining glaze, then spoon over strawberries.
15. Refrigerate for 2 to 4 hours or until set.
16. Before serving, arrange kiwi fruit on pie.