



[Pineapple Squares Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 30 minutes

Cook time: 45 minutes

Crust Ingredients:

- 4 1/2 cups Flour
- 1 1/4 tsp Salt
- 1 3/4 cups Shortening
- 1 cup Cold Milk

Filling Ingredients:

- 2 cans Crushed Pineapple (20oz)
- 7 TBSP Tapioca
- 1 cup Sugar

Frosting Ingredients:

- 8 oz Cream Cheese, at room temperature
- 4 TBSP Butter, softened
- 3 Cups Confectioner's Sugar (1 lb)
- 1 tsp Vanilla
- 1 TBSP Milk (enough milk to make for a desired consistency)
- Chopped walnuts or cut up maraschino cherries for garnish.

Directions:

- Preheat oven to 350°.
- Combine flour and salt, cut in shortening.
- Add cold milk to crust, combine to make a crust (as you would a pie crust).
- Divide crust dough into two balls.
- Roll one crust ball very thin so you have a large enough piece to fit into a 15"x 10" jelly roll pan.
- Place that one crust into the jelly roll pan. Make sure it covers the whole pan and up the sides with enough leftover for later crimping. Set aside.

- Combine together 2 cans crushed pineapple, 7 tablespoons of tapioca and 1 cup of sugar to make the filling.
- Pour the pineapple mixture into the prepared crust in the jelly roll pan.
- Roll out the second ball of dough, cover the pineapple mixture in the pan, and crimp the edges.
- Bake in a preheated 350° oven for 45 minutes (to an hour). You want your rust LIGHTLY browned on the edges.
- Allow to cool completely before frosting.
- To make the frosting combine the room temperature cream cheese and butter in a mixing bowl. Beat on low until combined. Slowly add your confectioner's sugar, alternating with cold milk. I wrote down 1 TBSP of cold milk, but unless your cream cheese is very wet, you will probably need a tad more to get a smooth and creamy frosting. *My Grandmother's directions are actually: "* enough milk for desired consistency"*.
- Frost pineapple squares when completely cool.
- Top frosting with chopped walnuts or maraschino cherry pieces.
- Note: this is FAR better when cold. I'd suggest chilling before serving. The leftovers are astonishingly good!
- Refrigerate leftovers.

Makes 24 Pineapple Squares