



Tips

- Drained pineapple is key—too much liquid and your filling won't set. First, let the juice run out of the can. Then, dump the pineapple into a sieve and press it down with a thick layer of paper towels.
- The maraschino cherry juice gives the pie its pretty pink color. Add more or less depending on how you want it to look.
- Watch nuts carefully when toasting—they go from pale to charred in an instant. Check below the recipe for a general time frame for the nuts.
- Prepping the pie in advance? Wait to add the extra whipped topping until just before you are ready to serve.
- Put the pie in the freezer for about 45 minutes before you want to cut it so the slices are pretty and clean.
- This million-dollar pie recipe is very rich, so you can technically cut it into ten servings and no one will complain!

Storage

Cover the pie with plastic (or place it in a lidded pie plate) and refrigerate for up to four days.

You can also freeze millionaire pie for up to six months. From frozen, let the pie thaw slowly in the fridge. Don't try to speed it up using the microwave or you risk having soup! You can even enjoy it semi-frozen for a fun summer treat during warm weather days.

FAQs

Can I use pineapple chunks instead of crushed pineapple?

Pineapple chunks are too chunky for this creamy pie recipe.

Can I use fresh pineapple?

I don't recommend it.

Can I make millionaire pie ahead of time?

Yes! In fact, it's even better after a night in the refrigerator. You can make it up to three days ahead and keep it covered until you're ready to serve.

Can I freeze millionaire pie?

Absolutely. Wrap it well and freeze for up to six months. Thaw overnight in the refrigerator before serving, or enjoy it partially frozen on a hot summer day.

Why didn't my millionaire pie set up?

Too much liquid is usually the culprit. Be sure to drain the pineapple thoroughly before mixing the filling. If the pie seems soft, give it additional chilling time.

Is this the same millionaire pie served at Furr's Cafeteria?

It's very similar, if not the same, to the version served at Furr's Cafeterias throughout Texas and the Southwest. The pineapple, cherries, coconut, pecans, and creamy filling are exactly what many people remember.

What is the difference between millionaire pie and million dollar pie?

For most people, there isn't one. The names are often used interchangeably for similar no-bake fruit pies, although ingredients can vary slightly from one family recipe to another.

How to toast coconut

Be sure to watch carefully! It can go from not toasted to burnt in seconds.

1. Place coconut on a microwave safe dish in a thin layer.
2. Microwave on high for 15 seconds.
3. Stop and stir.
4. Microwave for 15 more seconds.
5. Stop and stir.
6. Continue until you've got it as golden as you like.

How to toast nuts

Nuts toast best in the oven. Like coconut, they burn easily so watch closely!

1. Preheat the oven to 350F.
2. Lay the chopped nuts out in a single layer on a baking sheet.
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3. Toast, stirring often, for about 5 -8 minutes, or until they are toasted to your liking.