

Betty's Pineapple Cloud Tropical Fruit Salad Recipe



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In this video, Betty demonstrates how to make her lovely and elegant Pineapple Cloud Tropical Fruit Salad recipe. It is great for dinner parties, and can serve as a salad or as a dessert!

Ingredients:

- 20 oz. can pineapple chunks, drained (Save juice!)
- 11 oz. can drained mandarin oranges
- 10 oz. bottle drained maraschino cherries
- 1/2 cup miniature marshmallows
- 3/4 cup pineapple juice (from the saved, drained pineapple)
- 1/2 cup sugar
- 2 tablespoons flour
- 2 well-beaten eggs
- 1/2 pint whipping cream, chilled along with mixing bowl and beater in the freezer for 1 hour

Drain the pineapple chunks, and save 3/4 cup pineapple juice from the can. Place the pineapple chunks in a medium-sized bowl. Drain the mandarin oranges, discard the juice, and place in the bowl with the pineapple chunks. Drain the maraschino cherries, discard the juice, and place at least half of the jar (as much as you like) in the bowl with the pineapple and oranges. Cover the fruit with plastic wrap and refrigerate for about 4 hours. Now, place 1/2 cup sugar in a saucepan and add 2 tablespoons flour. Mix together thoroughly. Add the reserved 3/4 cup of pineapple juice and stir until all flour lumps are dissolved. Next, add 2 well-beaten eggs, and combine this pineapple pudding mixture thoroughly. Place the pineapple pudding mixture over medium heat and bring to a boil, stirring constantly. Turn the heat to low, and continue to cook for about 4 to 5 minutes, until it is a nice, smooth, cooked pudding. Remove from heat, let it sit for a few minutes to cool, and then cover it with aluminum foil, and refrigerate for about 4 hours. About 1 hour before you assemble your salad, place 1/2 pint whipping cream in the freezer, along with a large mixing bowl and beaters. When very cold, and the whipping cream is beginning to get ice crystals on the edges, place the whipping cream in the cold mixing bowl and beat with the cold beaters until the whipped cream hold its shape. Fold the whipped cream into the chilled pineapple pudding. Drain any juice that has sunk to the bottom of the bowl of fruit, and add 1 1/2 cups miniature marshmallows to the bowl of fruit. Now, gently combine the pineapple/whipped cream mixture with the fruit and marshmallow mixture. Mix gently and thoroughly, and spoon into a pretty, clear bowl. Cover with plastic wrap and chill until serving. Beautiful!!!