
Pineapple Casserole IV

Gloria Hulst

Nettles Island Cooking in Paradise - 2014

1 can (20 ounce) (2-1/2 cups) crushed pineapple

3/4 cup sugar

3 tablespoons flour

2 eggs, beaten

5 slices bread, cubed

1 stick margarine

In a bowl, combine the pineapple (including the juice), sugar, flour and eggs. Place the mixture in a 9x9-inch dish or 1-1/2 quart casserole dish.

In a saucepan, melt the margarine. Brown the bread cubes in the margarine, then place on top of the pineapple mixture.

Bake for 30 minutes in a 350 degree oven.

Side Dishes

Per Serving (excluding unknown items): 2110 Calories; 106g Fat (44.4% calories from fat); 27g Protein; 271g Carbohydrate; 5g Dietary Fiber; 425mg Cholesterol; 1883mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 20 Fat; 10 Other Carbohydrates.