

Pineapple Stuffing

Dee Wheaton

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1/2 cup butter
3/4 cup sugar
4 eggs
1 can (20 ounce) crushed
pineapple, drained
5 slices day-old white
bread, cubed*

Preheat the oven to 375 degrees.

In a bowl, cream the butter and sugar together.
Stir in one egg at a time. Mix well.

Stir in the drained pineapple. Fold in the cubed
bread.

Pour the mixture into a 1-1/2 quart buttered
casserole dish.

Bake for one hour.

Serve warm.

Per Serving (excluding unknown items): 1840 Calories; 112g Fat (53.6% calories from fat); 27g Protein; 191g Carbohydrate; 2g Dietary Fiber; 1096mg Cholesterol; 1221mg Sodium. Exchanges: 3 Lean Meat; 2 1/2 Fruit; 20 Fat; 10 Other Carbohydrates.