

# Baked Pineapple

*Kit Linberger*

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**Servings: 8**

*2 large cans crushed  
pineapple  
2 tablespoons cornstarch  
2 eggs, beaten  
1/2 cup water  
1/2 cup sugar (optional)  
cinnamon (for topping)*

In a bowl, mix the sugar and cornstarch. Add the pineapple. Blend in the beaten eggs.

Pour into an eight-inch square baking dish.

Sprinkle cinnamon on top.

Bake for 30 to 45 minutes.

(May be served hot as a side dish for ham or cold as a dessert.

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Per Serving (excluding unknown items): 64 Calories; 1g Fat (17.7% calories from fat); 2g Protein; 12g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 19mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Fat.