

Pineapple Casserole

Patricia Roberts

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

*2 cans (20 ounce ea)
pineapple chunks in juice
1 tablespoon cornstarch
6 tablespoons self-rising
flour
3/4 cup sugar
8 ounces sharp cheese,
shredded
1 stack Ritz crackers
1/2 stick butter*

Preheat the oven to 350 degrees.

In a bowl, mix the cornstarch and flour with a little pineapple juice. Mix in all the pineapple. Add the cheese. Pour into a casserole dish.

Place the crackers in a food processor. Pulse to make into crumbs.

In a saucepan, melt the butter. Blend with the crumbs. Sprinkle on top of the pineapple.

Bake for 30 minutes.

Per Serving (excluding unknown items): 247 Calories; 8g Fat (27.5% calories from fat); 1g Protein; 45g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 178mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.