Scalloped Pineapple

Scripps Treasure Coast Newspapers

8 tablespoons butter
1 1/2 cups sugar
3 eggs
1/2 cup milk
1 pound crushed pineapple, with juices
4 cups day-old cubed bread

Preheat the oven to 350 degrees.

In a bowl, cream the butter, sugar and eggs.

In another bowl, pour the pineapple (juice and all) over the bread. Mix in the milk.

Combine the mixture with the creamed butter, sugar and eggs.

Pour the mixture into a greased casserole dish.

Bake for one hour.

Per Serving (excluding unknown items): 2271 Calories; 111g Fat (43.0% calories from fat); 24g Protein; 307g Carbohydrate; 0g Dietary Fiber; 901mg Cholesterol; 1209mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 20 1/2 Fat; 20 Other Carbohydrates.