

Heritage Recipes

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Pineapple Casserole from Iris

My mom wasn't the best cook in the kitchen but my high school best friend's mom rocked. Mom Hammons passed this recipe to me in 1968 and I've made it a hundred times at least. It is excellent with ham or pork. Yumm! I'll make it once again for Christmas dinner this year. Try it and enjoy!

Pineapple Casserole

1 can (1 lb.) crushed pineapple
3/4 c. sugar
2 eggs
3 Tbsp. flour
7 slices white bread (cut into 1" cubes)
4 Tbsp. butter

Preheat oven to 450 degrees. Put butter in medium size casserole dish and put it in the oven till butter melts. Add the bread cubes and toss lightly. Place in the oven and heat till lightly browned. Turn oven down to 350 degrees. Mix sugar, eggs and flour in a bowl. Add pineapple and blend well.

Remove bread from casserole dish and set aside. Pour the pineapple mixture into casserole dish. Spoon the bread cubes on top being careful not to push the bread into the mix. Bake uncovered about 45 minutes.

Serves 4. (I usually double the recipe and use a 13" rectangular baking dish.)

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