

Pineapple Casserole

3 Eggs

Margarine/Butter

½ Cup Sugar

3 Slices of Bread

2 Tbsp Flour

1 Large Can (20 oz) Chunked Pineapple in Juice

In large mixing bowl, beat eggs by hand. Add sugar and flour, mix well. Add pineapple and its juice, mix well. Pour into greased casserole dish. Slice bread into 1" squares. Melt enough butter (in microwave or on stovetop) for all the bread to absorb. Place butter-soaked bread on top of the pineapple mixture. Bake at 350° for 35-45 minutes or until the bread is toasty & the top is firm when jiggled. Not really heart-healthy but sure is great with ham.

One of Bill Senior's favorites. Yields: 4-5 servings – triple for Stanley gatherings.

Submitted by Megan Stanley