

PINEAPPLE CASSEROLE submitted by Terri Bird

3/4 c. butter, softened
1 1/4 c. sugar
3 eggs
1 can (20oz) crushed pineapple, drained
1 1/2 tsp lemon juice
4 c. white bread (crusts removed and cut into cubes)

Spray 8 x 8 baking dish and set aside. In large mixing bowl, cream butter and sugar. Add eggs, one at a time, and mix well. Mix in pineapple and lemon juice. Gently fold cubes of bread into the mix. Pour mixture into baking dish. Bake at 350° for 40-45 minutes, uncovered until the top is golden.

Recipe conversion for a 10 inch Dutch oven... You can double the recipe!

Place 13-14 prepared coals on the lid and 7 prepared coals on the bottom.

Gathering on the 3rd Saturday of each
month at Lake D'Arbonne State Park



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