

BAKED PINEAPPLE – Barb Snyder

2 cans of Pineapple Tidbits

1 3/4 cup Sugar

1/3 cup Flour.

Drain pineapple, reserving juice

Mix Pineapple, 1 3/4 cup Sugar, and 1/3 cup Flour.

Blend in 1/3 cup reserved juice and 2 cups Shredded Sharp Cheddar Cheese.

Pour mixture into slightly greased baking pan or casserole dish (8X10 size).

Make crumb topping:

1/2 cup melted Butter & 1 sleeve of buttery crackers, crushed. (I use Townhouse, but Ritz or any other buttery cracker would be fine.)

Sprinkle topping over the pineapple and bake at 325 for about 30 minutes or until lightly browned.

Serve warm or cold, this recipe also freezes well, if you have leftovers!