



Pineapple Casserole

Recipe courtesy of Paula Deen



Pineapple Casserole

Total Time:
35 min
Prep: 10 min
Cook: 25 min

Yield:
8 servings
Level:
Easy

Ingredients

- ✓ 1 cup sugar
- ✓ 6 tablespoons all-purpose flour
- ✓ 2 cups grated sharp cheddar
- ✓ 2 (20-ounce) cans pineapple chunks, drained, and 6 tablespoons pineapple juice reserved
- ✓ 1 cup cracker crumbs (recommended: Ritz)
- ✓ 8 tablespoons (1 stick) butter, melted, plus extra for greasing pan

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Directions

Preheat the oven to 350 degrees F.

Grease a medium-size casserole dish with butter.

In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks, and stir until ingredients are well combined. Pour the mixture into the prepared casserole dish.

In another medium bowl, combine the cracker crumbs, melted butter, and reserved pineapple juice, stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake for 25 to 30 minutes, or until golden brown.

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