

## **Pineapple Casserole**

- 1 cup sugar
- 6 TB flour
- 2 cup grated (shredded works) SHARP cheddar cheese
- 2 (20 oz.) cans pineapple chunks, drained and 6 TB pineapple juice reserved
- 1 cup cracker crumbs (Ritz)
- 8 TB (1 stick) butter, melted plus extra for greasing pan

1. Preheat oven to 350°
2. Grease medium-size casserole dish with butter
3. In a large bowl, stir together the sugar and flour. Gradually stir in cheese, add pineapple and stir until well combined. Pour mix in casserole dish.
4. In another bowl, combine cracker crumbs, butter and reserved pineapple juice. Stir until blended. Spread the crumb mixture on top of the pineapple mixture.
5. Bake 25-30 minutes or until golden brown.

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