



The Grown-Up Girls Guide to Looking Good and Feeling Great

Pineapple Casserole

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 8 servings

1 cup sugar

6 tablespoons all-purpose flour

2 cups grated sharp cheddar plus extra for topping

2 (20-ounce) cans pineapple chunks, drained, and 6 tablespoons pineapple juice reserved

1 cup or more Ritz cracker crumbs

8 tablespoons (1 stick) butter, melted, plus extra for greasing pan

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. It should be the same texture as a crumb topping for a pie, so add as many Ritz crackers as necessary.

Spread crumb mixture on top of pineapple mixture. Top with more Cheddar Cheese.

Bake for 25 to 30 minutes, or until golden brown.

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