



## Pineapple Casserole

**Makes: 5-6 servings**

**Bake at 350 - 30 mins.**

**Ingredients:**

1-20 oz. Can pineapple tidbits (can use crushed also)(in own juice)  
3 Tbsp. Flour  
1/3 cup sugar  
1 stick butter  
1 sleeve Ritz crackers  
1 1/2 cup of shredded cheddar cheese

Drain juice from pineapple. Put drained pineapple into a 1-1/2 qt. Casserole dish. Set aside. Add flour and sugar to pineapple juice. Mix well. Pour juice mixture over pineapple. Cover pineapple with cheese. Melt butter. Crush crackers and mix with butter. Cover cheese with crackers. Cook until bubbly and golden brown. Serve hot. Can be prepared the night before and set in fridge then cooked the next day.

Great for dinners at church or at home. Takes well to sick or shut-ins. Can be used as part of the meal or some people like it for dessert. Fellowship is a great blessing from the LORD and eating together seems to enhance the blessing!

We first had this in Sanford, NC. It originally came from Rita Patton.

Thank you Father for our church family!