

Dannah's Baked Pineapple Stuffing

Ingredients

- 4 ounces butter (softened, plus 1 or 2 teaspoons for the baking dish)
- 3/4 cup granulated sugar
- 1/8 teaspoon salt
- 4 large eggs
- 6 ounces bread, cut into 1-inch cubes (about 5 to 6 cups)
- 1 (20-ounce) can crushed pineapple, undrained
- 2 tablespoons brown sugar, optional

Directions

1. Gather the ingredients.
2. Butter a 1 1/2-quart or 2-quart baking dish and preheat the oven to 350 F.
3. In a large mixing bowl with an electric mixer, beat the softened butter with the sugar for about 3 to 4 minutes, or until light and fluffy.
4. Add the eggs, one at a time, beating well after each addition.
5. Beat in the salt.
6. Fold the pineapple into the batter until well blended.
7. Add the bread cubes, a little at a time, stirring to blend.
8. Transfer the stuffing mixture to the prepared baking dish and sprinkle with about 2 tablespoons of brown sugar, if desired.
9. Bake the casserole for 55 to 65 minutes, or until puffy, lightly browned, and bubbly around the edges.

