

PINEAPPLE SOUFFLE

by Torah.org

1 stick - Margarine
3/4 cup - Sugar
8 - Eggs
20 oz. can - Crushed pineapple, drained
10 slices - White bread (remove crusts)

Place bread in a souffle dish. Mix margarine, sugar, eggs, and pineapple. Pour mixture over bread.

Bake at 350 degrees F. for 50 minutes. Serve hot or cold