

Pineapple Pudding

Ingredients

- 2 slices raisin bread, cubed
- 1 can (1 lb. 4 oz) crushed pineapple (with syrup)
- 2 Tbsp orange juice
- 1/2 cup butter or margarine
- 3/4 cup sugar
- 3 eggs, beaten
- 1/8 tsp nutmeg
- 1 large cooked carrot, grated
- 1/4 tsp salt

Instructions

1. Preheat oven to 350°F.
2. Soak bread crumbs in crushed pineapple with syrup and orange juice.
3. Cream butter or margarine and sugar. Beat until light.
4. Add eggs. Beat until light and fluffy.
5. Add nutmeg, carrots, and salt. Mix until well blended.
6. Spoon into a greased 1 1/2 quart baking dish.
7. Bake for 40-45 minutes, or until done.

Pineapple Pudding

2 slices of raisin bread, cubed;
1 can (14.4oz) crushed Pine apple
2 Tablespoons of orange juice
 $\frac{1}{2}$ cup of Butter or margarine
 $\frac{3}{4}$ cup of sugar. 3 eggs beaten
 $\frac{1}{8}$ teaspoon nutmeg. 1 large cooked
Carrot, grated. $\frac{1}{4}$ teaspoon of salt
Preheat oven to 350°F .

Soak bread crumbs in crushed
pine apple with syrup and
orange juice. cream butter or
margarine and sugar. Beat
until light. Add eggs,

Beat until light and fluffy.

Add nutmeg, carrot and salt
mix until well blended.

Spoon into a greased $\frac{1}{2}$ quart
baking dish. Bake for 40-45
minutes, or until done

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