



## Sweet and Savory Pineapple Stuffing

Author: Vadim Rachok

Category: Dinner, Side Dishes, Chef's Advice

Pineapple stuffing recipe: sweet and savory dish for Holiday.

baked pineapple casserole

Prep Time:

10 mins

Cook Time:

1 hr

Total Time:

1 hr 10 mins

Servings:

4

The ingredients you need:

4,6 ounces (130 g) butter

3 pcs eggs

10,6 ounces (300 g) canned pineapple

7 ounces (200 g) sugar

0,3 ounces (8 g) vanilla sugar with vanilla

0,04 ounces (1 g) ground cinnamon

5,3 ounces (150 g) brioche bread

0,04 ounces (1 g) salt

Let's start !

1

Cream the room-temperature butter with the sugar, vanilla sugar, salt, and cinnamon until smooth.

2

Add the eggs and beat until fluffy and homogeneous.

3

Add the canned pineapple chunks.

4

Dice the brioche bread. Add to the mixture and mix.

5

Grease a baking dish with butter, spread the mixture, and bake at 356 degrees F (180 degrees C) for 40-50 minutes until golden brown.

6

Allow to cool for a few hours and taste.