## **Baked Pineapple Dessert**

**Ron Hawkins** 

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4 cans chunk pineapple drained (20 0z each)

- 1 1/2 c shredded cheese
- 1 1/2 c melted butter
- 1 1/2 c sugar
- 2 tablespoons flour
- 2 stacks ritz crackers

Pour 2 drained cans pineapple in each of two 9 x 9 glass or silicone pans. DO NOT USE METAL PANS (ACID OF PINEAPPLE & METAL NOT GOOD)! No Pam on silicone. Crush crackers in food processor, blender, or by hand. Add sugar and flour to crackers & mix.

Pour 1/2 of cheese on top of pineapple, cover with 1/2 of crackers, sugar, flour mix. Spread out evenly. Pour 1/2 of butter over mixture evenly. Repeat for 2nd pan.

Bake in conventional oven 325 for 30 minutes total or RV convection microwave on tallest wire rack, for 25 minutes, then rotate pan 180 deg then bake 25 more minutes for even cooking and browning.