

Baked Pineapple Toast

Ingredients

1/4 c butter or margarine (melted)
1/2 c brown sugar, firmly packed
1 cn large can, pineapple - drained
6 sli white bread (or wheat)
2 eggs
1 1/2 c milk

Instructions

<p>Combine brown sugar, pineapple, and butter in bottom of a 9 x 13 baking dish. Spread out over the bottom of the pan.</p><p>Trim crusts from bread and cut slices in half. Put bread "sticks" on top of pineapple mixture.</p><p>Beat eggs and milk together and pour over bread. (Can be put in fridge overnight)</p><p>Bake uncovered at 350F for 25 minutes or until golden brown. Cool slightly and invert on heated serving platter. Garnish with half a pineapple slice and marachino cherry on each end of platter or arrange 2 or 3 large mint leaves with the cherry on each end. Figure 3 to 4 "sticks" per person. Serve with a bottle of maple syrup on the table.</p>