



## PANTRY PUDDING

- 2 Cups Crushed Saltines
- ½ Cup Butter, Melted
- 10 Ounces Red Raspberry Preserves
- 1 ½ Cups Miniature Marshmallows
- 1 ½ Cups Crushed Pineapple, Drained

## DIRECTIONS

1. Mix saltine crumbs with butter until thoroughly blended.
2. Using a 1 ½ quart casserole, coat lightly with butter and pat 1 ½ cups of crumbs into the bottom.
3. Carefully spread jam over crumbs.
4. Sprinkle marshmallows over jam to cover, then spoon on pineapple.
5. Top with remaining crumb mixture.
6. Bake in a 350 degree oven for 25 to 30 minutes.