

Hawaiian Muffins

Makes 24 muffins; you may half this recipe if you want to make just 12 muffins.

4 beaten eggs

4 cups flour

1-1/2 cups of crushed drained pineapple

1-1/2 cups skim milk

1/2 cup sugar

1/2 cup of melted butter

2 tablespoons of baking powder

1 teaspoon salt



Sift the dry ingredients together and then add the eggs, milk and melted butter.

Stir until smooth.

Add the crushed pineapple and mix thoroughly.

Spoon into greased 3 inch muffin pans and fill three quarters full.

Bake at 425 degrees for 20 minutes or until done.