

Pineapple Caramel Nut Loaf

Feeds 8 to 10 scouts, 8 adults

Shopping List:

1 Loaf	Frozen Bread Dough, thawed
4 Tsp	Butter
1 Cup	Caramel Ice Cream Topping
2 Cans	Crushed Pineapple, drained
1 Cup	Chopped Pecans
1	Fresh Pineapple, cut into slices

Equipment:

- 12" Dutch Oven
- Sauce Pan
- Spoon
- Can Opener

Directions: Shape small rolls from the bread dough and place them in a well greased Dutch oven. Put the oven somewhere warm - let the dough rise until doubled in size. Melt the butter in the sauce pan, stir in the pineapple and caramel topping. Pour over the bread pieces. Bake for 30 to 35 minutes or until golden brown. Garnish with fresh pineapple slices. Serve warm or cold.