



Pineapple Bacon Muffins

Source: Deluxe Osterizer Recipes Booklet, 1955

Yield: 12 muffins

Recipe Description

Straight from the 1955 *Deluxe Osterizer Recipes* booklet, this Pineapple Bacon Muffin recipe is a charming example of mid-century creativity. It combines crushed pineapple and bacon with a tender muffin base — a curious, savory-sweet twist perfect for brunch or vintage-themed breakfasts. Part of the Retro Recipes Revived collection from Life in Bianca's Kitchen.

Ingredients

- 1 egg, well beaten
- 1 tablespoon sugar
- $\frac{1}{4}$ cup melted shortening
- $\frac{1}{3}$ cup chopped crisp bacon
- 1 cup crushed pineapple (well drained)
- 1 cup sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Directions

1. Preheat oven to 425°F.
2. Mix egg, bacon, sugar, and shortening. Stir in pineapple.
3. Sift flour, baking powder, and salt. Combine dry ingredients with the wet mixture.
4. Stir just until moistened (do not overmix).
5. Fill greased muffin tins 2/3 full.
6. Bake at 425°F for 20 minutes or until golden brown.

Notes

Serve warm with butter. These muffins pair well with scrambled eggs or a light fruit salad for a classic 1950s breakfast.