



Pineapple Bake

Introduction

Pineapple Bake is a delightful dessert that combines the sweetness of pineapples with a

rich, buttery base. Perfect for gatherings or a family treat, this dish offers a comforting flavor that evokes memories of summer days and cheerful celebrations. This recipe is not only simple to prepare but also provides a deliciously satisfying result that is sure to impress your guests.

Detailed Ingredients with measures

- Fresh pineapple, cubed (about 4 cups)
- Brown sugar (1 cup)
- Butter (1/2 cup, melted)
- All-purpose flour (1 cup)
- Baking powder (1 tablespoon)
- Vanilla extract (1 teaspoon)
- Eggs (2)
- Salt (1/4 teaspoon)

Prep Time

The preparation time for this Pineapple Bake is approximately 15 minutes. This makes it easy to whip up quickly, even on busy days or when unexpected guests arrive.

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour

Yield: Serves 8-10 people

This Pineapple Bake is perfect for serving at parties or as a comforting dessert at home, making it a versatile recipe to keep on hand. Enjoy the warm, tropical flavors that this delightful dish brings to your table!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C) to ensure it is ready for baking.

Prepare the Pineapple

Drain the canned pineapple to remove the excess juice, allowing the fruit to dry slightly.

Mix the Topping

In a bowl, combine the sugar, flour, and melted butter, mixing until evenly combined.

Add the Pineapple

Spread the drained pineapple evenly across the bottom of a baking dish, forming a single layer.

Spread the Topping

Evenly sprinkle the flour mixture over the layer of pineapple, ensuring all areas are covered.

Bake in the Oven

Place the baking dish in the preheated oven and bake for 30-35 minutes, or until golden and bubbly.

Cool Before Serving

Remove the dish from the oven and let it cool for a few minutes before serving to allow it to set.

Notes

Serving Suggestions

This dish can be enjoyed as a dessert on its own or served with whipped cream or ice cream for extra flavor.

Storage Instructions

Store any leftover pineapple bake in an airtight container in the refrigerator for up to three days.

Variations

Feel free to add nuts to the topping for added crunch or top with coconut for a tropical twist.

Fresh Pineapple Option

You can use fresh pineapple instead of canned for a more natural flavor; just chop and prepare it similarly.



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Cook techniques

Layering Ingredients

Properly layering your ingredients ensures that each bite delivers a balanced flavor of pineapple, brown sugar, and butter.

Melting Butter

Melting butter creates an even base for the pineapple, enhancing its natural sweetness and allowing for a rich flavor profile.

Baking

Baking at the right temperature and time allows the pineapple to become tender and caramelized, providing a delicious texture.

Cooling Before Serving

Allowing the bake to cool slightly before serving helps the flavors to set and makes it easier to cut into portions.

FAQ

Can I use fresh pineapple instead of canned?

Yes, fresh pineapple can be used, but you may need to adjust the cooking time for optimal results.

Is this recipe suitable for gluten-free diets?

Yes, the ingredients used in this recipe are gluten-free and safe for those with gluten sensitivities.

Can I make this ahead of time?

Certainly! You can prepare it ahead of time and reheat it before serving.

What can I serve with this dish?

This dish pairs well with vanilla ice cream, whipped cream, or even as a side to grilled meats.

How long will leftovers last?

Leftovers can be stored in the refrigerator for up to 3 days in an airtight container.



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Conclusion

Pineapple bake is a delightful dessert that harmonizes tropical sweetness with a comforting texture. Its blend of ingredients creates a dish that not only satisfies the palate but also brings a touch of sunshine to any table. Whether enjoyed warm or cold, this recipe is sure to be a crowd-pleaser at gatherings or a comforting treat at home.

More recipes suggestions and combination

Pineapple Upside-Down Cake

This classic dessert features caramelized pineapple rings and cherries atop a soft, buttery cake. The tangy sweetness of pineapple pairs beautifully with the richness of the cake.

Sweet and Savory Pineapple Fried Rice

A flavorful dish combining jasmine rice, fresh vegetables, and cubes of pineapple, enhanced with soy sauce and spices. The pineapple adds a refreshing sweetness that balances out the savory elements.

Pineapple Coconut Smoothie

A tropical smoothie blending pineapple, coconut milk, and yogurt. Perfect for a refreshing drink, this combination is delicious and packed with nutrients.

Pineapple Salsa

Combine diced pineapple with tomatoes, onions, cilantro, and lime juice for a fresh and tangy salsa. This pairs well with grilled fish or chicken and adds a burst of flavor to any dish.

Pineapple Sorbet

A simple and refreshing dessert made by pureeing pineapple and freezing it. This sorbet captures the essence of summer and serves as a light finish to any meal.

Grilled Pineapple Skewers

Thread pineapple chunks onto skewers and grill them for a caramelized treat. These can be

served as a side dish or a dessert, often drizzled with honey or served with ice cream.



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