



# Pineapple Bake



Pineapple Bake

## Introduction

Pineapple Bake is a delicious and delightful dish that combines the tropical flavors of pineapple with a creamy, comforting texture. This recipe is perfect for family gatherings, potlucks, or simply when you're craving a sweet and tangy treat. The harmonious blend of ingredients makes it a favorite among both kids and adults alike.

## Detailed Ingredients with measures

Pineapple chunks – 1 can (20 oz), drained

Sugar – 1 cup

Flour – 1 cup

Baking powder – 1 tsp

Salt – 1/2 tsp

Milk – 1 cup

Butter – 1/2 cup, melted

Eggs – 2 large

Vanilla extract – 1 tsp

Chopped nuts (optional) – 1/2 cup

## Prep Time

Prep time for this Pineapple Bake is approximately 10 minutes. This quick preparation allows you to spend more time enjoying the company of your loved ones as the dish comes together rapidly.

## **Cook Time, Total Time, Yield**

Cook time is about 45 minutes, during which the flavors meld beautifully in the oven. The total time from beginning to end is approximately 55 minutes. This recipe yields around 8 servings, making it an ideal dessert for any occasion.



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## Detailed Directions and Instructions

### Step 1: Prepare the Pineapple

Begin by preheating your oven to 350°F (175°C). While the oven is heating, peel and core a fresh pineapple, then cut it into bite-sized pieces. If using canned pineapple, drain it well.

### Step 2: Mix the Topping

In a medium bowl, combine flour, brown sugar, and melted butter. Mix until crumbly and set aside.

### Step 3: Combine Pineapple and Sugar

In a large mixing bowl, toss the prepared pineapple pieces with granulated sugar. Make sure the pineapple is evenly coated.

See also [Crispy Air Fryer Onion Rings Recipe](#)

### Step 4: Layer the Ingredients

Spread the pineapple mixture into an even layer in a greased baking dish. Then, sprinkle the topping mixture evenly over the pineapple.

### Step 5: Bake

Place the baking dish in the preheated oven. Bake for about 30-35 minutes or until the topping is golden brown and the pineapple is bubbly.

### Step 6: Cool and Serve

Once baked, remove the dish from the oven and let it cool slightly

before serving. Enjoy warm, optionally with a scoop of vanilla ice cream.

## Notes

### **Note 1: Alternate Fruit Options**

You can substitute the pineapple with other fruits like peaches or cherries for a different flavor.

### **Note 2: Serving Suggestions**

This dish pairs wonderfully with whipped cream or yogurt for a delicious dessert or breakfast option.

### **Note 3: Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving if desired.



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## Cook techniques

### Preparing Pineapple

To achieve the best flavor, make sure to use ripe pineapple. You can either chop fresh pineapple or use canned pineapple, ensuring it's well-drained if canned.

### Mixing Ingredients

Combine ingredients in a mixing bowl. Use a spatula to fold them gently to retain the texture and achieve an even distribution.

### Baking the Dish

Preheat the oven to the required temperature before placing your dish inside. Bake until golden and set for optimal flavors.

### Serving the Dish

Let the dish cool slightly before serving. This allows the flavors to set, enhancing the overall taste.

## FAQ

### Can I use fresh pineapple instead of canned?

Yes, fresh pineapple works wonderfully and will give your dish a vibrant flavor.

See also [Easy French Onion Soup](#)

**How do I know when the dish is done baking?**

The dish is done when it is golden on top and a toothpick inserted in the center comes out clean.

**Can I substitute other fruits in this recipe?**

Yes, you can experiment with other fruits like peaches or apples, but be mindful of how their juices affect the consistency.

**How should I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving for the best taste.



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## Conclusion

Pineapple bake is a delightful dish that combines sweet and savory flavors, creating a unique and satisfying meal. Its versatility makes it suitable for both casual gatherings and festive occasions. Whether you follow the classic recipe or explore different variations, this dish is sure to impress your guests and elevate your culinary repertoire.

## More recipes suggestions and combination

### **Pineapple Upside-Down Cake**

Combine the tropical flavor of pineapple with a buttery cake for a delicious dessert that will be a hit at any gathering.

### **Pineapple Fried Rice**

Enhance your rice dish by adding chunks of pineapple, vegetables, and your choice of protein for a flavorful and filling meal.

### **Pineapple Salsa**

Mix diced pineapple with tomatoes, onions, and cilantro for a refreshing salsa that pairs perfectly with grilled meats or fish.

### **Pineapple Coconut Smoothie**

Blend fresh pineapple with coconut milk and ice for a creamy and refreshing smoothie that's perfect for warm days.

### **Pineapple Glazed Ham**

Create a sweet and savory main dish by glazing a ham with pineapple

juice and brown sugar, resulting in a wonderfully tender and flavorful centerpiece.



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