



# Pineapple Bake



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## 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.

See also [Easy Sweet Potato Casserole](#)

## 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.

See also Smothered Baked Chicken Burritos

## 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.

See also Corn Cream Soup

### 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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