Honey-Baked Sweet Pineapple

Ingredients

1 pineapple
¼ cup honey (or brown sugar)
2 tablespoons melted butter (optional, but makes it richer)
½ teaspoon cinnamon
Pinch of salt

Directions

Preheat the oven to 400°F (200°C) and lightly grease or line a baking tray.

Peel the pineapple, carefully remove the core, and cut the flesh into thick rings or large bite-size chunks so they hold their shape while baking.

In a mixing bowl, combine the honey (or brown sugar), melted butter, cinnamon, and a small pinch of salt, stirring until smooth and glossy, then add the pineapple and gently toss until every piece is well coated.

Arrange the pineapple in a single layer on the prepared tray, making sure the pieces are not overlapping so they caramelize evenly, and bake for 25–30 minutes, flipping the pieces halfway through, until the edges are golden, the juices have thickened into a syrup, and the pineapple is soft and fragrant. Remove from the oven, let it cool slightly, and serve warm for the richest sweetness and flavor.