Roasted Pineapple with Cinnamon and Honey

Ingredients

1 ripe pineapple, peeled, cored, and cut into wedges or rounds

2 tablespoons honey

1 teaspoon ground cinnamon

Optional: vanilla ice cream or whipped cream for serving

Optional: chopped fresh mint leaves for garnish

1. Preheat your oven to 200°C (400°F).
2. Line a baking sheet with parchment paper or lightly grease it with cooking spray.
3. Place the pineapple wedges or rounds on the prepared baking sheet in a single layer.
4. Drizzle the honey over the pineapple pieces, ensuring they are evenly coated.
5. Sprinkle ground cinnamon over the pineapple.
6. Roast the pineapple in the preheated oven for 20-25 minutes, or until golden brown and caramelized around the edges, flipping once halfway through cooking.
7. Once roasted, remove the pineapple from the oven and let it cool slightly.
8. Serve the roasted pineapple warm, either on its own or with a scoop of vanilla ice cream or a dollop of whipped cream.
9. Garnish with chopped fresh mint leaves for a burst of freshness, if desired.
10. Enjoy your delightful and easy roasted pineapple dessert!

This dessert is not only delicious but also incredibly versatile. You can adjust the sweetness by varying the amount of honey used, and you can also add other spices like nutmeg or ginger for extra flavour.