

# Spiced Caramelized Pineapple

## Ingredients

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1 c Sugar  
1 t Cinnamon  
1/2 t Nutmeg  
1/2 t Salt  
1/2 c Heavy Cream  
2 T Unsalted Butter  
1 Pineapple (peeled and sliced  
into 6 rounds)  
3 c Vanilla Ice Cream  
2 T Water

## Instructions

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1. Mix the sugar, cinnamon, nutmeg, and salt together in a medium bowl. Remove 1/2 cup of the sugar mixture and set aside.
2. Pour water into a medium saucepan, then sprinkle the remaining spiced sugar over the water in the middle. Place the pan over medium-high heat and cook without stirring until the sugar is completely melted and turns a dark amber color, about 5 minutes.
3. Carefully pour the cream in and add the butter. The mixture will bubble up and spit, so keep your hands and body away to avoid burns. Swirl the pan to combine and let cook until the caramel is smooth and thick. Set the caramel aside.
4. Position a rack in the top of the oven and turn the broiler to high. Line a baking sheet with

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parchment.

5. Arrange the pineapple slices on the prepared baking sheet. Sprinkle enough of the reserved spiced sugar over each slice to cover it, about 1 tablespoon per slice.

6. Place the baking sheet under the broiler, on the top rack, and broil until the sugar is caramelized and crisp, about 10 minutes depending on your broiler. Serve each pineapple slice topped with ice cream and caramel.