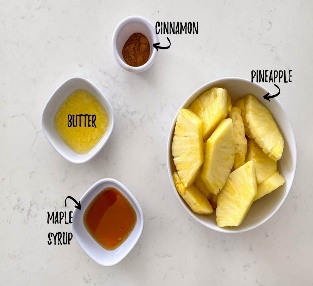
Extracted from - <https://thishealthykitchen.com/air-fryer-pineapple/>

# Air Fryer Pineapple (Tastes like Grilled)

Sweet, caramel-ly air fryer pineapple! An absolutely perfect healthier dessert or side dish that you’ll want to devour. Simple to make, with just 4 ingredients required and ready in under 20 minutes.

Serve this delicious treat on the side of your main course, or use it as a healthier dessert option. It’s so satisfying, either way! It’s similar to grilled pineapple, but no need to fire up the grill!

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## INSTRUCTIONS

(This is a summary with step by step photos, full recipe measurements and instructions

Peel, core and slice your pineapple. Place in a mixing bowl and set aside.

Then combine the butter, maple syrup and cinnamon in a small bowl and pour it over the pineapple slices.**(photos 1-2)**

Gently mix to evenly coat the slices and arrange them in a single layer in your fryer basket. **(photos 3-4)**

## RECIPE

Prep Time: 8 minutes

Cook Time: 12 minutes (start at 10 since each air fryer cooks differently)

Total Time: 20 minutes

Servings: [4](https://thishealthykitchen.com/air-fryer-pineapple/) Servings

### Equipment

* [Air Fryer](https://www.amazon.com/gp/product/B07S85TPLG/ref=as_li_qf_asin_il_tl?ie=UTF8&tag=thishealthy02-20&creative=9325&linkCode=as2&creativeASIN=B07S85TPLG&linkId=9d8e80e999a5fc9d03bd968293a23294)

### Ingredients

* 2 heaping cups sliced pineapple from approx. ½ small pineapple
* 1 tablespoon vegan butter or margarine melted, optional
* 2 tablespoons [maple syrup](https://www.amazon.com/gp/product/B074V3V186/ref=as_li_qf_asin_il_tl?ie=UTF8&tag=thishealthy02-20&creative=9325&linkCode=as2&creativeASIN=B074V3V186&linkId=18f6ed195c9c90208ed2c478e746ff51)
* 1 teaspoon [cinnamon](https://www.amazon.com/gp/product/B00ZK8YIXW/ref=as_li_qf_asin_il_tl?ie=UTF8&tag=thishealthy02-20&creative=9325&linkCode=as2&creativeASIN=B00ZK8YIXW&linkId=063037595c6a7dbe123879560923e383)

#### Optional Chili Lime Dip

* 3 tablespoons [cashew cream](https://thishealthykitchen.com/dairy-free-sour-cream-easy/) or vegan mayo
* 1 tablespoon lime juice approx. half a lime
* ½ teaspoon chili powder

### Instructions

1. Peel, core and slice your pineapple and place about 2 heaping cups worth in a mixing bowl.
2. Combine the melted butter, maple syrup and cinnamon in a small bowl, then pour it over your pineapple slices. Mix gently to even coat the slices.
3. Then place them in a single layer (slightly overlapping is fine) in your fryer basket and air fry at 380 degrees F for (check at 10 minutes due to different air fryers) 12-15 minutes, or until caramelized. Flip the pineapple once at the halfway point.
4. Enjoy warm or cold, as a side dish or dessert.

#### Optional Dip

1. If making the chili lime dip, combine the 3 ingredients in a small bowl while your pineapple is cooking.

### Notes

**Don’t dump the pineapple slices into your fryer basket**. Instead, spoon them in one at a time to avoid breaking them, and prevent excess liquid from dripping down below your basket and smoking.

## STORAGE

***In the unlikely event there are leftovers***, store them in the fridge for 2-3 days in a sealed container.

You may reheat for 1-2 minutes in your fryer or toaster oven but watch carefully.