Recipes lost in Editorial Space

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By Naturally

Craving dessert? Our favorite destination spa—Rancho La Puerta in Mexico—is the inspiration behind this ridiculously simple dessert. It’s the concoction of Rancho’s Executive Chef Denise Roa who is a wiz at marrying simple (and fresh) ingredients into ooeey, gooey, crispy, flaky delicious desserts.

GATHER:
- 1 loaf commercial frozen whole wheat bread dough, thawed
- 4 sheets frozen phyllo dough, thawed
- ¼ cup fine dry bread crumbs
- 1 whole pineapple, peeled, cored and cut into small cubes
- 1 cinnamon stick or ½ teaspoon cinnamon
- 1 cup brown sugar

MAKE IT:
- Preheat oven to 375°F.
- Heat a medium sauté pan and add pineapple, sugar, and cinnamon.
- Cook pineapple on medium high heat stirring often until sugar melts and syrup is thick and golden in color, about 20 minutes. Pour into a medium glass bowl and let cool for 30 minutes.
- Lightly spray a large baking sheet.
- Dust a clean surface with flour to roll out dough to ¼- to ½ inch thick. If using phyllo dough, place one phyllo sheet on a flat dry surface. Lightly spray with vegetable oil, and sprinkle with 1/3 of the bread crumbs. Repeat process until all four sheets are layered.
- Place cooled pineapple mixture in the center of the dough. Fold and pinch together like a packet. Carefully transfer to the baking sheet.
- Set aside in a warm place to rise for one hour.
- Bake for about 20 to 25 minutes.