

Recipes lost in Editorial Space

FOOD

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By Naturally



LOST IN SPACE

Editorial

PHOTOGRAPHS BY ALEXANDRA GRABLEWSKI & ARMANDO RAFAEL

Easiest Ever Pineapple Strudel



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 ooey, 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 ¼ 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.