



Pineapple Flower

- ✚ Clean your pineapple as usual (cut off top, bottom, sides and cut out pineapple “eyes”)
- ✚ Slice skinned pineapple VERY thin, which will become your flower
- ✚ Lay them on a baking sheet (using silicon mat is very helpful)
- ✚ Bake at 225° F for appx 30-45 minutes on one side
- ✚ Flip your flowers and do the same on the other side. You may need to adjust your baking time to make sure your flowers get dried out
- ✚ Once every flower can hold its shape, put it in the muffin pan for another day to make sure it keeps its shape
- ✚ Decorate cupcakes, cakes, any other food...

