**Rum & Cinnamon Glazed Pineapple**



Serves 4 EASYPrep 10 mins Cook 10 mins

**Serve hot Rum & Cinnamon Glazed Pineapple with cool vanilla ice-cream, an ideal dessert for hot sunny days and great for cooking on the barbecue.**

**Ingredients**

* **25g (1oz) butter, softened**
* **2 tbs rum**
* **1 tbs brown sugar**
* **2 tsp**[**Schwartz Cinnamon Ground**](http://www.schwartz.co.uk/Products/Herbs-and-Spices/Spices/Cinnamon-Ground.aspx)
* **1 medium pineapple**

**Method**

**STEP 1Make the glaze by mixing the butter, rum, sugar and Cinnamon together in a large bowl.**

**STEP 2Cut the pineapple lengthways into quarters and then cut each quarter in half, giving 8 wedges of pineapple.**

**STEP 3Brush the glaze over the pineapple wedges and barbecue or grill for 5 minutes on each side, brushing occasionally with the glaze.**

**STEP 4Serve with vanilla ice-cream.**