



Dehydrated Pineapple on Hummingbird Cupcakes



the Smart Oven® Air Fryer Pro

Breville®

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Prep 10 minutes for pineapple / 20 minutes for cupcakes
Dehydrate 14 hours / Cook 35 minutes



Yields 12 cupcakes

1 small underripe pineapple

Hummingbird cupcakes

2 small, very ripe bananas (about 5 ounces/150g each)

1 15½-ounce (440g) can crushed pineapple in natural juice, drained

¾ cup (220g) raw sugar

¾ cup (50g) desiccated coconut

¾ cup (180ml) vegetable oil

2 eggs, lightly whisked

1¾ cup (220g) all-purpose flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

Lime cream cheese frosting

¾ cup (75g) unsalted butter, softened

1¾ cup powdered sugar, sifted

½ cup (125g) cream cheese, softened

1 lime, zested + 1 tablespoon juice

Method

1. Trim and peel pineapple. Slice crosswise into ¼-inch (3mm) slices using a sharp knife. Arrange slices in a single layer on the dehydrate basket.
2. Select DEHYDRATE/125°F (52°C)/SUPER CONVECTION/14 hours and enable Rotate Remind. Place basket in rack position 4 and press START.
3. Dehydrate for 14 hours or until pineapple feels dry and papery and tears easily. Rotate the basket when Rotate Remind signals.
5. Take out and place on a wire rack to cool completely.
6. Make the frosting while the cupcakes bake. Using a Breville bench mixer or hand mixer, beat the butter and powdered sugar until pale and creamy. Add cream cheese and beat until combined. Add lime zest and juice and lightly beat to just combine.
7. Spoon frosting into a piping bag and pipe onto cupcakes. Decorate each cupcake with a dehydrated pineapple flower.

For cupcakes

1. Mash bananas with a fork in a large bowl. Add drained pineapple, sugar, coconut, oil and eggs. Stir until combined. Sift flour, baking powder and cinnamon over the pineapple-banana mix and stir to combine.
2. Line a 12-cup muffin pan with cupcake liners. Scoop batter evenly into the liners.
3. Insert wire rack in rack position 6. Select BAKE/325°F (165°C)/CONVECTION/35 minutes and enable Rotate Remind. Press START to preheat oven.
4. Bake cupcakes for 30–35 minutes or until a skewer inserted into the center comes out clean. Rotate pan when Rotate Remind signals.

Tips

For dehydrating fruits:

A good dehydrating temperature for fruits is 125°F (52°C). Dehydrating time will depend on the thickness and type of fruit. The thinner fruit is cut, the faster it will dry and the crispier it will become.

Some fruit (i.e. apples, pears and bananas) might discolor over the course of dehydration. This can be prevented by brushing the fruit with lemon-water. Higher acid fruit like pineapple will not brown as much.

Use firmer fruit when dehydrating whole pieces or slices. Overripe fruit is great in fruit leather.

The sweeter the fruit the more pliable the dehydrated fruit will be because of the elevated sugar content. Use young, firm pineapples for an even pale yellow result.