

Pineapple Upside Down Cake



Ingredients

For the Bottom of the Cake

- 3 tablespoons unsalted butter
- ½ cup brown sugar, lightly packed
- 1 can pineapple chunks, drained
- 6 maraschino cherries

For the Cake Batter

- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon kosher salt
- 5 tablespoons unsalted butter, softened
- ⅔ cup granulated sugar
- 1 large egg
- ¾ teaspoon pure vanilla extract
- ⅔ cups milk

Steps

1. Preheat oven to 350°F.
2. Start with the bottom of the cake. Place 3 tablespoons of butter in the bottom of an 8" x 8" square baking pan. Microwave for 20 - 30 seconds until melted (if using a glass baking pan - if not, melt butter in a microwave-safe bowl and transfer melted butter to the baking pan). Sprinkle the brown sugar over the melted butter and arrange the pineapple chunks and cherries in an even layer on top of sugar-butter. Set aside.
2. In the bowl of an electric mixer fitted with a paddle attachment begin beating 5 tablespoons softened butter with the sugar until light, white and fluffy - about 5 minutes. Add egg and vanilla and beat until combined.
3. In a separate bowl, whisk together the flour, baking powder, and salt. Add half of these dry ingredients to the egg mixture then add half of the milk. Stir to combine (do not overmix). Repeat with flour first, then milk.
4. Add the batter to the prepared pineapple pan and spread carefully making sure to coat all of the pineapples. Bake for 40-45 minutes (or until the edges are browned and a toothpick inserted into the center of the cake comes out clean or with a few crumbs attached.
5. Let cake fully cool before running a knife around the edge of the pan. Get a serving dish ready that is a bit larger than the baking dish and invert the cake giving it a few moments in the pan before removing the pan. Slice and serve.