Classic Pineapple Upside Down Cake Recipe

Description

Pineapple Upside Down Cake is a classic dessert that combines moist vanilla sponge cake with caramelized brown sugar, juicy pineapple slices, and maraschino cherries. This recipe captures the essence of nostalgia and comfort, making it a favorite for gatherings or just to enjoy a sweet treat at home. Follow these steps to create a pineapple upside down cake that is as beautiful as it is delicious.

Pineapple Upside Down Cake is a classic dessert that never fails to impress with its caramelized pineapple topping and moist cake base. Whether you'€™re celebrating a special occasion or just craving a little nostalgia, this recipe brings together the perfect balance of sweet, tangy, and buttery flavors in every serving. Share the joy of baking and savor the delicious moments created around this timeless dessert with family and friends!

INGREDIENTS:
For coverage:
1/4 cup unsalted butter
1/2 cup compact brown sugar
1 can (20 oz) pineapple slices in juice, drained (reserve juice)
Maraschino cherries, drained
For the cake batter:
1 1/2 cups all-purpose flour
1 1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, softened
3/4 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1/2 cup pineapple juice (reserved from canned pineapple)
1/4 cup milk
INSTRUCTIONS:
Method:
Prepare the topping:

Preheat your oven to 350Â°F (175Â°C).

Melt 1/4 cup unsalted butter and pour it into a 9-inch round cake pan, distributing it evenly across the bottom.

Sprinkle the brown sugar evenly over the melted butter in the cake pan.

Arrange the pineapple and cherries:

Arrange the pineapple slices in a single layer on top of the brown sugar, arranging them snugly in the pan.

Place a maraschino cherry in the center of each pineapple slice and in the spaces between the slices. Set aside.

Make the cake batter:

In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. Set aside.

In a large bowl, cream together 1/2 cup soft unsalted butter and 3/4 cup granulated sugar until light and fluffy.

Beat in the eggs, one at a time, then add the vanilla extract.

Combine wet and dry ingredients:

Gradually add flour mixture to butter mixture, alternating with additions of pineapple juice and milk.

Mix until combined, being careful not to overmix.

Assemble the cake:

Pour the batter evenly over the pineapple slices and cherries arranged in the cake pan.

Spread the batter gently with a spatula to ensure it covers the fruit evenly.

Bake the cake:

Bake in the preheated oven for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove from the oven and let cool in the pan on a rack for 10-15 minutes.

Invest and serve:

Carefully run a knife around the edges of the cake to loosen it from the pan.

Place a serving plate upside down on top of the cake pan.

Using oven mitts, carefully invert the cake onto the serving plate. Slowly lift the cake pan, revealing the beautiful pineapple topping.

Serve and enjoy:

Serve the pineapple upside down cake warm or at room temperature.

Optionally, garnish with additional maraschino cherries or whipped cream before serving.

Delight yourself with every bite!!

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