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by The Bakealogue

Upside down pineapple cake



Ingredients

For the topping:

Unsalted butter: 55g or 1/4 cup

Light Brown Sugar: 3/4 cups

Pineapple chunks: as required

Cherries: as required

For the Cake Batter:

All Purpose Flour: 1 and 1/2 cup

Unsalted butter: 113g or 1/2 cup

Caster Sugar: 1 cup

Baking Powder: 2 tsp

Eggs (large): 2

Vanilla Essence: 1 tsp

Milk: 1/2 cup

Preparation

- 1 Pre-heat your oven to 175 degrees Celsius and lightly grease an 8" cake tin.
- 2 To prepare the topping:
- 3 In a saucepan, melt the unsalted butter and light brown sugar together.
- 4 Continue to stir on medium heat until it starts to form bubbles on the outer edge. This means the sugar has caramelised.
- 5 Pour the mixture in your greased cake tin.
- 6 Arrange the pineapple chunks and cherries on top of this sugar mixture. Set aside.
- 7 For the cake batter:
- 8 In a bowl, mix together the unsalted butter and sugar until well-combined.
- 9 Add the eggs, one by one, followed by vanilla essence. Continue to mix until it forms a pale fluffy mixture.
- 10 In a separate bowl, sift and mix together all the dry ingredients ie. all purpose flour and baking powder.
- 11 Add the flour mixture to the wet batter in three additions alternating with milk.
- 12 Fold the mixture with the help of a spatula until all the ingredients are well-combined.
- 13 Pour the batter in your cake tin over the pineapple and sugar mixture.
- 14 Spread the batter out evenly.

- 15 Bake the cake in your pre-heated oven at 175 degrees Celsius until it forms a nice golden brown colour on top. A toothpick inserted in the centre of the cake should also come out clean. The time would vary depending on your oven settings, but it took me approximately 30 – 40 minutes.
- 16 Allow the cake to cool on a wire rack for 10 minutes before inverting the cake on your dish.
- 17 Congratulations! Your Upside Down Pineapple Cake is ready to be consumed!

Cooks Note

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