Posted on 7 October 2014

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

The Bakealogue is all about sharing baking experiences .. whether it's recipes, books, tutorials, gadgets or reviews ... it's all about baking!
www.thebakealogue.wordpress.com [6]