



Pineapple Upside Down Cake

A very moist and “Americana” cake. It was created initially by Gold Medal Flour in a promotion in 1925 and was cooked in a cast iron pan. Perfect for National Pineapple Upside Cake Day, which is April 20th.

Yield: 8 servings

350°F

10-inch round pan (I used the NordicWare Pineapple Pan)

1/3 cup	unsalted butter, melted	1/2 tsp	salt
1/2 cup	brown sugar	1/3 cup	unsalted butter, room temperature
1-20 oz can	pineapple slices	2/3 cup	whole milk
1/4 cup	maraschino cherries	1 tsp	pure vanilla extract
1-1/2 cups	cake flour	1 large	egg
1 cup	granulated sugar		
2 tsp	baking powder		

1. Preheat the oven to 350°F. Melt the butter and pour it into the bottom of the 9-inch round cake pan. Sprinkle with the brown sugar, trying to get it very even. Place the pineapple slices into the brown sugar, and then place a cherry into the center of each pineapple slice. Set aside.
2. In the mixing bowl with the paddle attachment, blend the flour, sugar, baking powder, and salt at a low speed. Start mixing and let the dry ingredients incorporate together for a bit.
3. At medium speed, add the softened butter, milk, and vanilla. Beat for 2 minutes. Add the egg and beat for another 2 minutes. Pour the batter over the fruit. Bake until a toothpick inserted into the center comes clean, about 40-50 minutes.
4. Place on a cooling rack for 10 minutes. Invert onto a serving platter. If pineapple or cherries stick in the bottom of the pan, place them on top of the cake.