

# Pineapple Upside Down Cake

*Make a 19" x 13" cake or 24 large squares  
Adapted from Saveur Magazine*



## Ingredients:

- 2 tablespoons canola oil to grease the pan
- 24 tablespoons (i.e. 3 sticks) of unsalted butter (not margarine), soften to room temperature, and divided into 2 stick & 2 tablespoons for the carame/topping and 6 tablespoons for the batter
- 3 cups brown sugar
- 24 pineapple rings - about 3 15-oz can pineapple rings in juice (not in syrup). You may have a few rings left
- 1 8oz jar maraschino cherries, pitted and stemmed
- 1 cup + 2 Tablespoons of whole milk
- $\frac{3}{4}$  cup canola oil
- 2 teaspoons strong vanilla extract
- 3 cups + 6 tablespoon of all purpose flour (I have used whole white wheat in the past and it's perfectly acceptable)
- 4 teaspoons baking powder
- 1  $\frac{1}{2}$  teaspoon salt
- 2  $\frac{1}{4}$  cup sugar
- 6 eggs

## Instructions:

1. Turn oven on to a temperature of 350 F
2. Oil the pan with a pastry brush (or your fingers) using up to 3 tablespoons of the canola oil. Make sure to get the corners and sides well. Do not be stingy as you want the cake to unmold easily. Roughly chop 18 tablespoons of butter (2 sticks + 2 tablespoons) and scatter at the bottom of pan. Put pan in oven while it's preheating. Keep an eye on it, and take it out of the oven as soon as butter is melted. It should do so before the oven

reaches 350 F. Put the remaining 6 tablespoons of butter in a very large bowl on the stove where it's warm to help it soften.

3. Sprinkle the bottom of the pan with the brown sugar evenly, again making sure to reach all sides and corner. Lift the pineapple slices from the juice (reserve the juice) and arrange them in a grid pattern. Sprinkle 6 tablespoons of the pineapple juice over. Reserve the rest for another use (it's perfectly good to drink, you know). Sprinkle two tablespoons of maraschino liquid from the jar over the pineapple. You could push one cherry in the center of each ring now, if you want, but they'll look better if you do this after the cake has been baked.
4. In a bowl, combine milk, the 3/4 cup canola oil and vanilla. In another bowl, sift together flour, baking powder and salt.
5. In a the very large bowl where you set it to soften, beat together the remaining 6 tablespoons of butter (which should be very soft by now) and the sugar until light and pale lemon colored. It will look "mealy". Beat in the eggs, one by one, then add the milk mixture, and the flour mixture (1 cup at a time) beating well after each addition. Pour batter over the pineapple rings, smoothing it out as necessary. It may look like there is not enough batter: there is!
6. Bake in the preheated oven until cake is golden and a toothpick or skewer comes out clean, 1 hour to 1 hour and 10 minutes. Remove from oven, let cool until you feel comfortable handling the pan.
7. Now comes the tricky part: inverting the cake. Position the cake inside a rimmed cookie sheet (rim facing up). Put another rimmed cookie sheet on top of the cake (rim facing down). The cake is now sandwiched between two rimmed cookie sheet. Clamp the two cookie sheets together and invert the cake quickly and decisively but carefully. Remove the pan from the cake carefully. If necessary, use a spatula to remove any stuck ring and put it back on the cake. Scrape any caramel from the pan and put it on the cake.
8. Push one cherry in the center of each ring.
9. Let cool and cut into squares, one for each ring.

Voila! Not too bad for such a delicious comforting cake!

*Originally Posted on Rappahannock Cook & Kitchen Garden Blog on October 28, 2008*  
*<http://www.laughingduckgardens.com/ldb主og.php/2008/10/28/pineapple-upside-down-cake-for-150/>*