



## Pineapple Upside Down Cake

A very moist and “Americana” cake. Originally first created by Gold Medal Flour in a promotion in 1925 and cooked in a cast iron pan. Perfect for National Pineapple Upside Cake Day which is April 20<sup>th</sup>.

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. Take the melted 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 paddle attachment, blend the flour, sugar, baking powder, and salt on low speed. Start the mixing and let the dry ingredients incorporate together for a bit.
3. On 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 out clean, about 40-50 minutes.
4. Place on a cooling rack for 10 minutes. Invert onto serving platter. If pineapple or cherries stick in the bottom of the pan, place onto top of the cake.