PINEAPPLE UPSIDE DOWN CAKE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 servings

Topping:
¼ cup unsalted butter, melted
½ cup packed light or dark brown sugar
8-10 pineapple slices
15-20 maraschino cherries
Cake:
1 ½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
6 tablespoons unsalted butter, softened to room temperature
¾ cup granulated sugar
2 large egg whites, at room temperature
1/3 cup sour cream, at room temperature
1 teaspoon pure vanilla extract
1/3 cup whole milk, at room temperature

Directions:

- Preheat oven to 350 degrees F
- Pour ¼ cup melted butter into an ungreased 9x2 inch pie dish or round cake pan that is 2 inches deep
- Sprinkle brown sugar evenly over butter
- Blot any excess liquid off the fruit with a clean towel or paper towel (the wetter the fruit, the more likely the cake could overflow or the topping could seep over the sides when inverted)
- Arrange about 6-7 blotted pineapple slices and all of the cherries on top of the brown sugar – you can also halve 3 pineapple rings and arrange them around the sides of the pan
- Place pan in the refrigerator for a few minutes as you prepare the cake batter – this helps set the topping's arrangement
- To make the cake batter, whisk the flour, baking powder, baking soda, and salt together and set aside
- Using a handheld mixer, beat the butter on high speed until smooth and creamy, about 1 minute

- Add the sugar and beat on high speed until creamed together, about 1 minute - scrape down the side and up the bottom of the bowl with a rubber spatula as needed
- On high speed, beat in the egg whites until combined, then beat in the sour cream and vanilla extract - scrape down the sides and up the bottom of the bowl as needed
- Pour the dry ingredients into the wet ingredients
- Turn the mixer onto low speed and as the mixer runs, slowly pour in the milk until all of the ingredients are combined – do not overmix – you may have to whisk it all by hand to make sure there are no lumps at the bottom of the bowl – the batter will be slightly thick
- Remove the topping from the refrigerator and pour the cake batter evenly over the topping
- Bake for 43-45 minutes, putting foil on the rack above the cake halfway through bake time to prevent the top from over-browning before the center has a chance to fully cook
- The cake is done when a toothpick inserted into the center of the cake comes out mostly clean – a few moist crumbs are ok – don't be alarmed if the cake takes longer
- Remove the cake from the oven and cool on a wire rack for just 20 minutes
- Invert the slightly cooled cake onto a cake stand or serving plate
- You can slice and serve the cake warm, but the slices will be messy – I find it best to cool the cake completely at room temperature before slicing and serving - do not refrigerate the cake to speed up the cooling process because it could end up tasting overly dense
- Cover leftover slices and store for up to 3 days in the refrigerator or 3 months in the freezer
- If frozen, thaw slices at room temperature so the topping arrangement doesn't thaw nicely if frozen whole