

Pineapple Upsidedown

Written by Janet

Wednesday, 16 February 2011 22:01 - Last Updated Wednesday, 18 May 2011 16:38

Ingredients:

For the top:

- Pineapple slices
- Marrashino cherries
- 1 cup brown sugar
- 1/4 butter

For the batter:

- 2 cups of flour
- 1 cup of sugar
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1/2 cup of butter
- 2/3 cup milk
- 1/3 cup of orange juice
- 2 large eggs (separate the yolks)
- 1 teaspoon vanilla

For the top:

In a small saucepan melt the butter with the sugar just until bubbly. Pour this butter in a 9 inch cake pan over the butter place one layer of the pineapple slices about 5 starting in the center and then to the sides. Place a cherry in the center of each pineapple and set the cake pan aside. This now is our bottom but when the cake its done it turns to be the top of the cake and looks beautiful.

For the batter:

Pineapple Upsidedown

Written by Janet

Wednesday, 16 February 2011 22:01 - Last Updated Wednesday, 18 May 2011 16:38

Beat the white eggs until fluffy and set aside. In a large bowl beat together sugar and butter until creamy then add the yolks beating well after each addition. Then add the baking powder, salt and vanilla. Start adding the flour alternating with the milk and then the orange juice. Finally stir in the fluffy white eggs and just mix together do not over beat.

Pour the batter in the cake pan over the pineapple slices and cherries spread all over the cake pan and bake at 325° for about 1:20 hours or until a toothpick comes out clean. When the cake it's done run a knife on the sides of the pan to loose the cake from the pan then place a plate on the top of the pan and very careful turn the pan to the plate, so the pan will end up on top of the plate and you will have your upside down cake.