Pineapple Upside-down Cake
Makes 8–10 servings

Ingredients
• ½ cup butter (4 oz.)
• 1 cup brown sugar, firmly packed
• 1 pineapple, peeled, cored and sliced into ¼-inch rings
• Pecan halves (opt.) to fill in the holes

Batter
• 1 ½ cups all-purpose flour
• 1 ½ teaspoons baking powder
• ½ teaspoon salt
• ¼ teaspoon cinnamon
• 1 stick (4 oz.) unsalted butter, softened
• 1 cup granulated sugar
• 3 large eggs, at room temperature
• 1 teaspoon vanilla extract
• ¼ cup pineapple juice
• ½ cup milk, at room temperature

Directions

1. Place oven rack in middle position and heat oven to 350ºF.

2. For the topping, melt butter in a 10-inch cast-iron skillet or cake pan placed in hot oven. When melted, swirl to coat evenly with butter, then spread brown sugar evenly over the butter. Increase the heat to medium high and cook until the sugar mixture is bubbly, about 2 minutes.

3. Pat pineapple slices between several thicknesses of paper towel. Cut pineapple slices in half, reserving one whole slice. Place whole pineapple slice in center of skillet, then arrange half-slices in spoke fashion around whole slice in center. Continue to cook for 2 minutes, or until the sugar mixture turns an amber color. Turn the pineapple slices over and remove the pan from the heat.

4. To make batter, in a small bowl, sift together flour, baking powder, salt, and cinnamon. In a large bowl with an electric mixer, cream the butter with the sugar until the mixture is light and fluffy, add the eggs, one at a time, beating well after each addition, then beat in the vanilla. Add the flour mixture alternately in batches with the milk and pineapple juice, beginning and ending with the flour mixture, and beating well after each addition.

5. Spoon, or carefully pour batter over brown-sugar-pineapple topping in bottom of skillet, and spread evenly. Bake until top is golden and toothpick inserted into cake center comes out clean, 45 to 55 minutes.

6. Let cake cool in skillet on a rack for 5 minutes, run a thin knife around edge of cake to loosen from skillet. Place serving platter over skillet, carefully invert cake onto platter. Let stand for 1 minute before carefully lifting skillet off. Replace any pineapple stuck to bottom of skillet, scrape any remaining glaze from skillet onto cake. Cool on platter on a rack. Serve warm or at room temperature.

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