

*Oven Temperature: 350°F*  
*Baking Time: 40 to 50 minutes*

## *Pineapple Upside-Down Cake*

Serves: 8 to 10

INGREDIENTS	MEASURE	WEIGHT	
		<i>ounces</i>	<i>grams</i>
<i>room temperature</i>	<i>volume</i>	<i>ounces</i>	<i>grams</i>
<i>Pineapple Topping:</i>			
14 pineapple slices, fresh* or canned – packed in unsweetened pineapple juice	1 1/2 (20 ounce) cans	•	•
14 pitted sweet cherries	•	•	•
unsalted butter	4 tablespoons	2 ounces	57 grams
light brown or turbinado sugar	1/2 cup	3.5 ounces	100 grams
pecan halves	1/4 cup	1 ounces	28 grams
<i>Golden Cake:</i>			
3 large egg yolks	2 scant fluid ounces	2 ounces	56 grams
sour cream or plain whole milk yogurt	1/2 cup	4.25 ounces	121 grams
pure vanilla extract	1 teaspoon	•	4 grams
sifted cake flour	1 1/2 cups	5.25 ounces	150 grams
turbinado or granulated sugar	3/4 cup	5.25 ounces	150 grams
baking powder, preferably Rumford	3/4 teaspoon	•	3.7 grams
baking soda	1/4 teaspoon	•	•
salt	1/4 teaspoon	•	•
unsalted butter, softened	9 tablespoons	4.5 ounces	128 grams

*Equipment: One 11-inch silicone type pan, placed on a baking sheet (or 10-inch cast iron skillet, measured at the bottom; top measures 11 inches).*

*Preheat oven to 350°F.*

### *To Make Fruit Topping*

Drain pineapple slices (reserving 1 tablespoon of juice) and cherries and place on paper towels to absorb excess moisture. You will need 8 whole pineapple slices and 8 whole cherries. Halve 6 of both the remaining slices and remaining cherries.

In the skillet, stir together the 1 tablespoon pineapple juice, the 4 tablespoons of butter and the 1/2 cup of sugar, until the sugar has dissolved. Simmer on medium/low heat 3 minutes, stirring constantly just until it starts to bubble. Continue simmering until deep amber and caramelized (an instant read thermometer will be 300°F.) Remove from the

heat immediately and pour the bubbling caramel evenly into the bottom of the pan. (If using a cast iron skillet, simmer only 2 minutes as mixture will continue cooking.)

Without touching the hot sugar, carefully place 1 whole pineapple slice in the center of the pan and 7 whole slices surrounding it. Place the half slices side by side against the sides of the pan, the two cut edges down, touching the caramel. Place the whole cherries in the center of the whole pineapple slices; the halved cherries in the center of the half slices, open sides up. Tuck the pecans into any gaps between the fruit, smooth down the sides

### ***To Make Cake Batter***

In a medium bowl, lightly combine yolks, about 1/4 of the sour cream, and the vanilla.

In a large mixer bowl, combine the dry ingredients and mix on low speed for 30 seconds to blend. Add butter and the remaining sour cream. Mix on low speed until dry ingredients are moistened. Increase to medium (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop cake's structure. Scrape down the sides.

Gradually add egg mixture to batter in 3 batches, beating for 20 seconds after each addition to incorporate ingredients and strengthen structure. Scrape down the sides. Scrape batter into fruit-lined skillet, smoothing evenly with an offset spatula. Bake for 40 to 50 minutes or until golden brown and the wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in center. Run a small metal spatula around the sides and invert at once onto a serving plate. Leave the pan in place one or two minutes before lifting it. If any fruit has stuck to the skillet, simply use a small spatula to place it back on the cake.

\*For fresh pineapple, use 2 golden pineapples peeled and cored. Cut pineapple into 14 1/2-inch thick slices, reserving 1 tablespoon of juice. Trim the diameter of the pineapple slices to approximately 3 inches wide.

***Finished Height:*** 1 1/2 inches

***Store:*** Airtight: 1 day room temperature, 3 days refrigerated, 2 months frozen.

***Serve:*** Warm or room temperature