Desserts / United States

Pineapple Upside-Down Cake

A golden sponge baked over a glossy layer of caramelised pineapple rings and brown sugar, then inverted to reveal a lacquered, jewel-bright topping that smells of caramel and tropical fruit.

Time 55 min **Servings** 4

What you'll need.

- ☐ 60 parts Canned or fresh pineapple rings
- ☐ 30 parts Unsalted butter (for the caramel base)
- ☐ 80 parts Caster or granulated sugar
- ☐ 5 parts Baking powder
- ☐ 40 parts Dark brown sugar (for caramel base)
- ☐ 100 parts Plain (all-purpose) flour
- ☐ 50 parts Eggs, at room temperature
- ☐ 80 parts Unsalted butter, softened (for the sponge batter)

Let's make it.

01 Preheat oven to 175°C (350°F). Place a 24cm oven-safe skillet or round cake tin directly on the stovetop over medium heat. Add the butter and let it melt. Add the dark brown sugar and stir briefly to combine, then leave undisturbed for 2 minutes until it bubbles and darkens slightly. The caramel does not need to be fully made at this point — it will finish in the oven — but the butter and sugar should be melted and fragrant. Remove from heat.

02 Lay the pineapple rings over the hot caramel in the pan, fitting them snugly — one in the centre and as many as will fit around the edge without overlapping. Press them gently into the caramel. If using canned pineapple, pat the rings thoroughly dry first — excess juice will water down the caramel and prevent the fruit from browning properly. Place a maraschino cherry or dried cherry in the centre of each ring if desired.

03 In a bowl, beat the softened butter and caster sugar together with an electric mixer for 3 minutes until pale and fluffy. Add the eggs one at a time, beating well after each addition. Sift in the flour and baking powder and fold until just combined — a few turns with a spatula rather than vigorous beating. The batter should be smooth, thick, and fall from the spatula in slow ribbons. A small splash of milk or pineapple juice from the tin can loosen it to the right consistency.

04 Pour the batter carefully over the pineapple arrangement, spreading gently to the edges to cover everything evenly without disturbing the fruit arrangement. Bake at 175°C for 30–35 minutes until the sponge is deep golden and a skewer inserted in the centre comes out clean. Remove from the oven and rest for 5 minutes — not longer. Run a knife around the edge, place a large serving plate on top, and invert decisively in one motion. Lift the pan straight up. Any caramel clinging to the pan can be scraped off and poured over the top.

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Servings are an estimate; check quantities in the source recipe.
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