



## CULINARY

# Pineapple Upside Down Cake

**SERVES 4-6**



### INGREDIENTS

1.25 cup Piña Real  
Makes one 12-inch single layer cake  
12 Tablespoons unsalted butter, softened, divided  
1/4 cup firmly packed light brown sugar  
7 slices canned pineapple, juice reserved  
13 maraschino cherries  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 large eggs  
1/2 cup heavy cream  
1/2 cup reserved pineapple juice

### GARNISH

### DIRECTIONS

Preheat the oven to 350°F. Melt 4 Tablespoons butter over medium-high heat in a 12-inch cast iron skillet. Remove from heat and sprinkle the brown sugar evenly over the butter. Arrange pineapple rings around the bottom of the pan, one layer deep. Place a cherry into the center of each pineapple ring.

Combine the flour, baking powder, baking soda, and spices in a bowl. Beat the remaining 8 Tablespoons butter with the eggs, cream, pineapple juice, and 1 cup Piña Real together in a separate bowl. Combine the two and mix until smooth.

Pour the batter over the pineapple layer, spreading it out evenly. Bake for 30-40 minutes, until a toothpick inserted in the middle comes out clean.

Run a knife around the edge to loosen, then carefully invert onto a serving plate.