

Pineapple Upside-Down Cake

Ingredients for Topping

4 Tbl	Butter
2/3 cup	Brown Sugar
1 - 20 oz can	Pineapple Slices
1 jar	Maraschino Cherries

Ingredients for Cake

1 ¾ cup	Cake Flour, sifted
1 ½ tsp	Baking Powder
½ tsp	Salt
1 ½ sticks	Butter, room temperature
1 ½ cups	Sugar
3 each	Eggs, separated
1 ½ tsp	Vanilla Extract
¾ cup	Sour Cream



Prepare the Topping

Preheat oven to 350°F. Spray the Baker's Edge with non-stick cooking spray. In a small saucepan over medium-low heat, mix the butter and brown sugar until melted. Pour this into the bottom of the prepared pan. Slice the pineapple slices in half and lay them in the bottom of the pan on top of the sauce. Fill in the voids with maraschino cherries. Use the above recipe picture for an idea how to arrange the fruit.

Prepare the Cake

Sift the flour, baking powder and salt into a small bowl. Beat the butter and sugar in a mixer fitted with the paddle attachment until light and fluffy. Add the egg yolks one at a time scraping the bowl well between each addition. Add the vanilla extract. Add half of the flour and mix on low speed just until combined. Beat in the sour cream and then carefully beat in the rest of the flour just until combined. Take the bowl off the mixer. In a clean medium sized bowl, beat the egg whites with a whip until they form soft peaks. Mix a third of the egg whites into the cake batter to help lighted in up. Then carefully fold in the rest of the egg whites. Pour the cake batter over the topping in the pan and spread evenly. Bake for 45 – 50 minutes or until a toothpick inserted into the cake comes out clean. Let the cake sit in the pan for 10 minutes after baking and then flip it over onto a serving platter. Serve warm with lightly sweetened whipped cream.

Tip

If you don't want to take the time to make the cake from scratch, a yellow cake mix works very well. As a suggestion, replace the water in the recipe for the cake mix with pineapple juice for extra flavor.

Baker's Edge Benefits

- The cake bakes evenly – the edges will not dry out while you wait for the center to finish baking.
- Every serving is coated on its sides with the delicious signature glaze .
- The recessed handles make flipping the cake out of the hot pan easier.
- High quality nonstick coating releases the cake and is easy to clean.