

Pineapple Upside-Down Cake

Sweet butter syrup over pineapple and fresh cake; make this in an old-fashioned black iron skillet or "spider," and decorate each pineapple ring with a pecan half or a fresh cherry, if you wish.

(8- OR 9-INCH ROUND CAKE)

12 tablespoons butter
1 cup ($\frac{1}{4}$ L) dark-brown sugar

$\frac{1}{4}$ cup ($\frac{1}{2}$ dL) pineapple juice
5 whole pineapple rings

$\frac{1}{2}$ cup (1 dL) milk
1 egg
 $1\frac{1}{2}$ cups (215 g) flour

2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup (100 g) granulated sugar

Preheat the oven to 400°F (205°C). Melt 4 tablespoons of the butter in an ovenproof skillet or an 8- or 9-inch cake pan. Stir in the brown sugar and continue to stir over low heat until it dissolves. Remove from the heat and add the pineapple juice. Arrange the pineapple rings in one layer in the pan; set aside. Melt the remaining 8 tablespoons butter in a small pan. Remove from the heat and stir in the milk and egg, beating well. Mix the flour, baking powder, salt, and granulated sugar in a bowl, then add the milk-egg mixture and beat until smooth. Pour over the pineapple slices and bake for about 35 minutes, until a toothpick comes out clean. Let cool in the pan for 10 minutes, then turn out onto a plate, fruit side up. Serve with *whipped cream*, if you wish.

Note: Before turning the cake onto a plate (after it has been baked), carefully pour out the juice at the bottom of the pan. Also, when bake the cake, put the pan on a couple of sheets of aluminum foil on a cookie sheet (if don't, juice may bubble out of the baking pan).

The Fannie Farmer
Cookbook, 12th
edition, Revised by
Marion
Cunningham and
Jeri Laber,
Alfred A. Knopf,
New York, 1979.