

# Pineapple Upside-Down Cake (Ad Hoc)

Adapted from "Ad Hoc at Home," via Foodgal blog

Internet Address: <http://www.foodgal.com/2009/07/preview-ii-ad-hoc-pineapple-upside-down-cake-recipe/>



**Servings: 8**

Thomas Keller suggests: think of this as a general template that you can use for different fruit - apple, blueberries, and the like all work wonderfully. We make what we call a "pan schmear" of butter and brown sugar, top it with the fruit, and pour the cake batter over the top.

## FOR PAN SCHMEAR:

3 tablespoons unsalted butter (1 stick) at room temperature

1/2 tablespoon honey

1/4 teaspoon dark rum

1/3 cup packed light brown sugar

1 dash vanilla paste, or pure vanilla extract

Kosher salt

1 whole fresh pineapple

## CAKE:

1 1/3 cups cake flour

2 teaspoons baking powder

8 tablespoons unsalted butter (1 stick) at room temperature

1/2 cup granulated sugar, plus 2 tablespoons

1/2 teaspoon vanilla paste, or pure vanilla extract

2 large eggs

1 tablespoon milk, plus 1 teaspoon

*Serving Ideas: I served it with softly whipped and sweetened cream, and sprinkled a tiny bit of finely minced crystallized ginger on top.*

1. With a hand mixer, combine the butter, honey, rum, sugar, and vanilla, and beat until smooth and well blended. Spread schmear over the bottom of a 9-inch silicone cake pan [I used a traditional metal pan and the cake came out just fine]. Sprinkle lightly with salt.

2. Cut top and bottom from pineapple, and cut away peel. Cut pineapple lengthwise into quarters, and cut off core from each section. Cut each piece crosswise into 1/8-inch-thick slices. Beginning at the perimeter of the pan, make an overlapping ring of pineapple slices with the curved side facing out. Make a second ring inside the first one, overlapping the slices in the opposite direction, working toward the center of the pan. Reserve any pineapple for another use.

3. Sift flour and baking powder together; set aside. Preheat oven to 350°.

4. Put butter and sugar in the bowl of a stand mixer fitted with the paddle and mix on low speed to combine, then beat on medium speed for about 3 minutes, until light and creamy, stopping to scrape down the sides as necessary. Mix in vanilla. Add eggs one at a time, beating until the first one is incorporated before adding second and scraping down the sides as necessary. Beat in milk. Add flour mixture in 3 batches, beating just until combined.

5. Pour batter into pan and spread over pineapple. Bake for 15 minutes. Rotate the pan for even browning and bake for another 20 to 25 minutes, until a cake tester or wooden skewer inserted in the center of the cake comes out clean. Cool cake in the pan on a cooling rack for 20 to 30 minutes.

6. Run a knife around the edges of the cake, invert onto a serving platter, and serve warm. (Leftover cake can be stored at room temperature for up to 2 days.)

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Per Serving (excluding unknown items): 343 Calories; 18g Fat (45.1% calories from fat); 4g Protein; 45g Carbohydrate; 1g Dietary Fiber; 96mg Cholesterol; 147mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>