

## Dessert

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# Upside-Down Pineapple Cake

Dixie Crystals Sugar

**Preparation Time: 20 minutes**

**Bake Time: 45 minutes**

**1/2 stick (1/4 cup) unsalted butter**

**2 pouches Imperial Sugar Redi-Measure light brown sugar**

**1 can (20 oz) sliced pineapple in juice, drained**

**1 1/3 cups all-purpose flour**

**1 1/2 teaspoons baking powder**

**1/2 teaspoon salt**

**5 tablespoons unsalted butter, very soft**

**1 cup Imperial Sugar extra fine granulated sugar**

**3/4 cup milk**

**1 large egg**

**1/2 pint blackberries (for decoration)**

**Imperial Sugar confectioner's powdered sugar**

**1/2 cup heavy cream - very cold (optional)**

**2 tablespoons Imperial Sugar extra fine granulated sugar (optional)**

**1 teaspoon vanilla extract (optional)**

Preheat oven to 350 degrees.

Melt the 1/2 stick of butter and pour evenly on the bottom of a 9 or 10-inch non-stick baking pan.

Layer the pineapple on the bottom of the baking pan.

In a bowl, sift together the flour and baking powder.

Add the salt, butter, sugar, milk and egg. Beat until smooth and no lumps remain. Scrape the bowl and mix briefly, about 30 more seconds.

Spread the batter evenly over the pineapple.

Place the baking pan in the oven for approximately 45 minutes or until the center bounces back when gently pressed or an inserted toothpick comes out clean.

Let sit one minute. Place on serving dish on top of the baking pan and quickly turn upside down. Remove the pan and serve warm or cool as is. Sprinkle the top with confectioner's sugar.

Optionally add Creme Chantilly and berries as a topping. Creme Chantilly is made by adding the heavy cream, sugar and vanilla to a cold bowl and whip to a medium firm peak.

Yield: 1 9 or 10-inch cake

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Per Serving (excluding unknown items): 1710 Calories; 116g Fat (60.9% calories from fat); 31g Protein; 137g Carbohydrate; 4g Dietary Fiber; 516mg Cholesterol; 1974mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 0 Other Carbohydrates.