

Easy Pineapple Upside-Down Cake - Fluffy, Fruity, and Crowd-Pleasing

Some desserts never go out of style-and



OVEN
350°F

TIME
35 min

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INGREDIENTS

Fruit & Glaze:

1 can (20 oz) pineapple slices in juice, drained (reserve juice)

1/3 cup butter, melted

1/2 cup brown sugar

Maraschino cherries (optional)

Cake Batter:

1 1/2 cups all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

1/2 cup granulated sugar

2 large eggs

1 tsp vanilla extract

1/2 cup milk (or reserved pineapple juice)

DIRECTIONS

1. Preheat & Prep: Preheat oven to 350°F (175°C).
2. Grease a 9-inch round cake pan generously.
3. Build the Topping: Pour melted butter into the pan and spread evenly.
4. Sprinkle brown sugar evenly across the butter.
5. Arrange pineapple rings on top in a single layer. Place a cherry in the center of each ring if using.
6. Mix the Dry Ingredients: In a bowl, whisk together flour, baking powder, baking soda, and salt.
7. Mix the Wet Ingredients: In a separate bowl, beat together eggs and sugar until light and fluffy.
8. Stir in vanilla extract.
9. Combine the Batter: Add the dry ingredients to the wet in three additions, alternating with the milk (or juice), beginning and ending with dry.
10. Mix until just combined-don't overwork the batter.
11. Assemble and Bake: Gently pour the batter over the pineapple layer and smooth the top.
12. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
13. Invert and Serve: Cool in the pan for 10 minutes. Run a knife around the edges.
14. Place a plate or cake stand over the top and carefully invert the cake.
15. Let it rest for a minute before lifting the pan.

SWAPS & NOTES

Milk Alternatives : Use almond milk or pineapple juice for extra flavor.

Fruit Options : Try peaches or sliced apples for a variation.

No Mixer Needed : A whisk and spatula do the job just fine.

Cherry Placement : Drop a cherry in the center of each pineapple ring for a classic look.

TIPS FOR SUCCESS

Don't skip greasing the pan-it helps release that beautiful top intact.

Letting it cool slightly before flipping prevents sticking or tearing.

Use the juice from the can for extra pineapple flavor in the batter.

Serve warm with a scoop of vanilla ice cream or whipped cream.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-pineapple-upside-down-cake-fluffy-fruity-and-crowd-pleasing/>