

## The Ultimate Classic Pineapple Upside-Down Cake: A Caramelized Tropical Delight

There is something undeniably nostalgic about a



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

For the Caramelized Topping:

1/4 cup (60g) Unsalted Butter: Melted to create the base of the glaze.

1/2 cup (100g) Brown Sugar: This creates that deep, molasses-infused caramel flavor.

Pineapple Rings: 6-8 rings, either fresh or canned (pat them dry first!).

Maraschino Cherries: Optional, but essential for that classic retro look.

For the Cake Batter:

2 cups (250g) All-Purpose Flour: Provides the structure for our sponge.

1 1/2 tsp Baking Powder & 1/2 tsp Baking Soda: Our leavening agents for a perfect rise.

1/2 tsp Salt: To balance the sweetness.

1/2 cup (115g) Unsalted Butter: Softened to room temperature.

1 cup (200g) Granulated Sugar: For a clean, sweet finish.

2 Large Eggs: To bind the batter and provide richness.

1 tsp Vanilla Extract: High-quality extract makes a world of difference.

1/2 cup (120ml) Whole Milk: For a soft, pourable batter.

1/2 cup (120g) Crème Fraîche or Yogurt: The secret to a moist, tangy crumb.

### DIRECTIONS

- 1. Prep the : Pan:** Preheat your oven to 175°C (350°F). Grease an 8 or 9-inch round cake pan. Pour the melted butter into the bottom, then sprinkle the brown sugar evenly over it.
- 2. Arrange the : Fruit:** Place your pineapple rings on top of the sugar layer. If you're using cherries, pop one into the center of each ring and fill the gaps between the rings with extras.
- 3. Mix : Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
- 4. Cream : Butter and Sugar:** In a large bowl or stand mixer, beat the softened butter and granulated sugar until light and fluffy (about 3 minutes).
- 5. Add : Wet Ingredients:** Beat in the eggs one at a time, followed by the vanilla extract and the crème fraîche.
- 6. Combine:** Gradually add the dry ingredients to the butter mixture, alternating with the milk. Start and end with the dry ingredients, mixing just until combined. Do not overmix!
- 7. Bake:** Carefully pour the batter over the pineapples, smoothing the top with a spatula. Bake for 40-45 minutes. A toothpick inserted into the center should come out clean.
- 8. The : Flip:** This is the crucial part! Let the cake cool in the pan for exactly 10 minutes. Place a serving plate over the pan and, using oven mitts, quickly invert it. Let it sit for a few seconds so the caramel drips down, then gently lift the pan off.

## SWAPS & NOTES

**The Fruit:** While pineapple is traditional, you can use the same method with thinly sliced apples or pears.

If you enjoy tropical flavors, you might also like my 3-Ingredient Coconut Macaroons.

**Crème Fraîche Substitute:** If you can't find crème fraîche, full-fat Greek yogurt or sour cream work perfectly.

**Flour:** You can use cake flour for an even finer, lighter texture, though all-purpose is the standard for a sturdy "upside-down" structure.

## TIPS FOR SUCCESS

**Dry the Pineapple:** If using canned pineapple, use paper towels to pat the rings dry.

Excess moisture can make the top of the cake soggy.

**Room Temp Ingredients:** Ensure your eggs, milk, and butter are at room temperature.

This creates an emulsion that traps air, leading to a fluffier cake.

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

Original recipe: <https://chefmaniac.com/the-ultimate-classic-pineapple-upside-down-cake-a-caramelized-tropical-delight/>