

## The Best Homemade Pineapple Upside-Down Cake Recipe

Few desserts feel as nostalgic and charming as a

OVEN  
**350°F**

TIME  
**45 min**

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### INGREDIENTS

Cake Batter:

- 2 cups (250 g) all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (115 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup (120 ml) milk
- ½ cup (120 g) sour cream or yogurt

Topping:

- ½ cup (100 g) brown sugar
- ... cup (60 g) unsalted butter, melted
- 6-8 pineapple slices (fresh or canned)
- Maraschino cherries (optional)

### DIRECTIONS

- 1.** Prepare the Pan: Preheat oven to 350°F (175°C). Grease an 8- or 9-inch round cake pan.
- 2.** Make the Caramel Layer: Pour melted butter into the bottom of the pan. Sprinkle brown sugar evenly over it.
- 3.** Arrange pineapple slices on top of the sugar layer. Place a cherry in the center of each slice if using.
- 4.** Mix Dry Ingredients: In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 5.** Cream Butter & Sugar: In another bowl, beat softened butter and granulated sugar until light and fluffy. Add eggs one at a time, then mix in vanilla and sour cream.
- 6.** Combine: Add dry ingredients alternately with milk, mixing until just combined. Do not overmix.
- 7.** Assemble: Carefully spread the batter over the pineapple layer and smooth the top.
- 8.** Bake: Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.
- 9.** Flip: Let the cake rest for 10 minutes. Run a knife around the edges, then invert onto a serving plate while still warm.
- 10.** The reveal is the best part!

### SWAPS & NOTES

& Swaps Pineapple: Canned pineapple rings work perfectly - just drain them well.

Sour Cream or Yogurt: Adds moisture and slight tang for a tender crumb.

Cherries: Optional, but they give that classic vintage look.

Brown Sugar: Creates the caramelized topping that makes this cake iconic.

### TIPS FOR SUCCESS

Don't skip resting time before flipping - it helps the topping set.

Grease the pan well to prevent sticking.

Avoid overmixing the batter for a tender texture.

If worried about sticking, line the bottom with parchment paper.

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

Original recipe: <https://chefmaniac.com/the-best-homemade-pineapple-upside-down-cake-recipe/>