

Haitian Pineapple Upside Down Cake

Ingredients

- Nonstick cooking spray or butter for 10 inch round pan
- 1 cup unsalted butter (2 sticks)
- 1 cup sugar
- 2 cups flour, sifted
- 2 teaspoon baking powder
- 3 eggs (at room temperature)
- ¾ cup pineapple juice
- 1 teaspoon vanilla
- ¾ to 1 cup brown sugar
- 1– 20 ounce can sliced pineapple or fresh pineapple
- 1 tablespoon dark rum
- Cherries
- Dried Prunes

Instructions

1. Preheat the oven to 350 degrees F. Spray 10 inch round cake pan with nonstick cooking spray and coat with flour.
2. In a large bowl, beat butter and sugar at medium speed with an electric mixer until creamy. Add the eggs, 1 at a time, beating well after each addition. Stir in the vanilla, rum and pineapple juice.
3. Gradually add sifted flour mixed with baking powder and stir to incorporate
4. Use additional butter or nonstick spray to prepare pan. Add brown sugar to prepared pan. Arrange the pineapple slices, prunes and cherries over the brown sugar. Reserve remaining pineapple slices and cherries for another use. Pour batter into pan and spread evenly. Bake in the oven at 350 degrees for about 40 minutes or until tester inserted into the center comes out clean. Turn cake out onto a platter and serve at room temperature.
5. Yield 10 to 12 servings

Notes

Use a proper size cake server or plate to transfer the cake.
DO NOT SHAKE CAKE ONCE PLATED.

Recipe by: Gemma of Gemma's Kitchen Delights at CaribbeanGreenLiving.com