



Pineapple Upside-Down Cake

Introduction

Pineapple upside-down cake is a classic dessert that brings back memories of home baking



and family gatherings. This retro treat features sweet, juicy pineapple rings atop a moist, fluffy cake that's both simple to make and utterly delicious. It's perfect for special occasions or just as a delightful end to any meal. In this article, we will delve into the detailed ingredients needed, along with preparation and cooking times.

Detailed Ingredients with measures

Pineapple slices - 1 can (approximately 20 oz)
Maraschino cherries - 1 jar (optional)
Brown sugar - 1/2 cup
Butter - 1/2 cup (1 stick)
All-purpose flour - 1 1/2 cups
Granulated sugar - 1 cup
Baking powder - 2 tsp
Salt - 1/2 tsp
Milk - 1/2 cup
Vegetable oil - 1/4 cup
Eggs - 2 large
Vanilla extract - 1 tsp

Prep Time

Preparation takes approximately 20 minutes. This includes gathering all the ingredients, preheating the oven, and preparing the cake pan.

Cook Time, Total Time, Yield

Cook time is about 35 to 40 minutes. Therefore, the total time for this recipe, from prep to finished product, is approximately 60 minutes. This recipe will yield one 9-inch round cake, serving around 8 people.





Pineapple Upside-Down Cake

Detailed Directions and Instructions



Click next page below