



Pineapple Upside Down Cake Recipe

The Magic of Turning a Cake Upside Down

I love a good surprise. This cake is one of my favorites. You put all the good stuff on the bottom of the pan.

Then you cover it with simple cake batter. After it bakes, you flip the whole thing over. The big reveal is the best part. You get a beautiful, glazed top. Doesn't that sound like a fun trick?

A Story from My Kitchen

The first time I made this, I was so nervous. I was sure the cake would stick to the pan. I waited for it to cool, just like my mom taught me.

I held my breath and flipped it. It slid out perfectly. The pineapple rings and red cherries looked like a sunny picture. I still laugh at how I cheered all by myself in my kitchen. This matters because little kitchen victories make you feel so proud.

Why Browning the Butter is a Secret

The recipe starts with browning the butter. You cook it until it turns a golden color. It gets a warm, nutty smell. Doesn't that smell amazing?

This one small step makes the topping extra special. It adds a deep, rich flavor that plain butter just can't match. *Fun fact: This is called beurre noisette, which just means "hazelnut butter" in French.* It matters because taking one extra minute can make your food taste so much better.

Getting Your Pan Just Right

Patting the pineapple rings dry is very important. If they are too wet, the topping can get soggy. We want a sticky, caramel-like glaze.

Pressing the pineapple halves against the sides makes a pretty edge. Placing the cherries in the centers is my favorite part. It feels like making a food mosaic. What's your favorite part of decorating a cake?

Mixing the Cake with Care

When you mix the batter, be gentle. Whisk it just until the flour disappears. Overmixing can make the cake tough.

The sour cream and pineapple juice make the cake soft and a little tangy. This balances the sweet topping. It all works together so well.

Have you ever baked with sour cream before?

The Best Way to Serve It

Let the cake cool before you flip it. This takes patience. But it helps the cake set so it doesn't break.

Then, slice a big piece. A scoop of vanilla ice cream on the side is perfect. The warm cake and cold ice cream are a dream. I'd love to know, do you prefer whipped cream or ice cream with your cake?

Ingredients:

Ingredient	Amount	Notes
Salted Butter	$\frac{1}{3}$ cup	For the topping, browned
Brown Sugar	$\frac{1}{2}$ cup	Very lightly packed, for the topping
Cinnamon	Pinch	For the topping
Sliced Pineapple in Juice	1 can (19 oz)	Juice reserved for the cake batter
Maraschino Cherries	13	For the topping
Cake Flour	1 $\frac{1}{2}$ cups	
Baking Powder	1 $\frac{1}{2}$ teaspoons	
Salt	$\frac{1}{4}$ teaspoon	
Butter	$\frac{1}{2}$ cup	Melted, for the cake
White Sugar	$\frac{2}{3}$ cup	
Large Eggs	2	
Pure Vanilla Extract	2 teaspoons	
Full Fat Sour Cream	$\frac{1}{3}$ cup	
Pineapple Juice	$\frac{1}{3}$ cup	Reserved from the can of pineapple



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My Sunny Pineapple Upside-Down Cake

This cake always makes me smile. It reminds me of my first picnic with Arthur, my husband. I brought this very dessert. He said it tasted like sunshine. I still laugh at that. It is a simple, happy cake. Let's make some sunshine together.

See also [Mint Chocolate Ice Cream Grasshopper Pie](#)

Step 1: The Topping

First, we make the sweet, sticky topping. Melt your butter in a saucepan. Keep cooking until it turns a lovely golden brown. It will smell wonderfully nutty. Pour it right into your pie plate. Be careful, the pan is hot.

Step 2: The Sugar

Now, mix a little cinnamon with your brown sugar. Sprinkle this all over the warm butter. It will look like a sandy beach. This is the magic that makes the topping so good. Doesn't that smell amazing already?

Step 3: The Fruit

Time for the pineapple rings. Lift them from the can. Pat them dry with a paper towel. (This is a hard-learned tip! A dry pineapple means a cake that isn't soggy). Arrange them in the pan. Tuck a cherry into the center of each ring.

Step 4: The Batter

Let's make the cake batter. Whisk your dry ingredients in one bowl. In another, mix the wet ones. Now, gently combine them. Don't mix too much, just until it's smooth. A few small lumps are just fine, I promise.

Step 5: Baking

Pour the batter over your pretty pineapple design. Spread it gently. Then, pop the whole thing in the oven. The waiting is the hardest part. Your kitchen will soon smell like a tropical dream. What's your favorite smell from the kitchen? Share below!

Step 6: The Reveal

Once it's golden, let the cake cool. This is important. Then, place a plate on top and flip it over. The big reveal is so exciting! You'll see your beautiful, caramelized fruit on top. It's a little bit of kitchen magic.

Cook Time 45 minutes

Total Time 1 hour 30 minutes

Yield 8 servings

Category Dessert, Cake

Three Fun Twists to Try

This cake is wonderful as it is. But sometimes, it's fun to play with your food. Here are a few ideas I've tried over the years. They always bring a smile to my table.

Ginger Sparkle

Add a teaspoon of grated fresh ginger to the cake batter. It gives it a lovely, warm little kick. It pairs so nicely with the pineapple.

Coconut Dream

Use canned pineapple rings in coconut water. Then, add a handful of shredded coconut to the batter. It tastes like a tropical vacation.

Berry Surprise

Replace the maraschino cherries with fresh or frozen raspberries. Their tartness is a wonderful surprise against the sweet cake. Which one would you try first? Comment below!

See also [Easy Muddy Buddy Puppy Chow Recipe](#)

Serving Your Masterpiece

This cake is a star all on its own. But a few little extras make it extra special. I love to serve a warm slice with a cold scoop of vanilla ice cream. The way it melts into the cake is pure joy.

A dollop of freshly whipped cream is also lovely. For a drink, a glass of cold milk is my go-to. For the grown-ups, a sweet Riesling wine is a perfect match. It's a lovely way to end a day. Which would you choose tonight?



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Keeping Your Cake Cozy

This cake is best eaten the day you make it. It stays so moist. Just cover it with a cake dome or some plastic wrap.

You can keep it on the counter for two days. I once left one out for three days. It was still tasty but a little dry.

You can freeze slices for a sweet treat later. Wrap each piece tightly in plastic. Then put them in a freezer bag.

Thaw a slice on the counter for an hour. This is great for batch cooking. You always have dessert ready for guests.

This matters because a good cake should bring joy for days. It saves you time on a busy week. Have you ever tried storing it this way? Share below!

Simple Fixes for a Perfect Cake

Sometimes the fruit sticks to the pan. Always pat your pineapple rings very dry. I remember when my first cake lost its cherries.

This step matters for a beautiful cake. A pretty cake makes everyone smile. It builds your cooking confidence.

Is your cake too dense? Do not overmix the batter. Stir just until the flour disappears. A few small lumps are just fine.

If the top is browning too fast, tent it with foil. This keeps the top from burning. The inside will finish cooking perfectly.

This matters for a light and fluffy texture. Good flavor needs the right texture. Which of these problems have you run into before?

Your Pineapple Cake Questions

Q: Can I make this gluten-free?

A: Yes! Use a gluten-free flour blend. Make sure it is a one-to-one substitute.

Q: Can I make it ahead of time?

A: You can make the topping a day early. Keep the pan covered in your fridge.

Q: I don't have sour cream.

A: Plain yogurt works wonderfully. It adds the same nice moisture.

Q: Can I make a bigger cake?

A: You can double the recipe. Use a 9×13 inch pan instead.

Q: Any other tips?

A: Let the cake cool fully before flipping. This helps it hold its shape. Which tip will you try first?

Bake With Love

I hope you love baking this cake as much as I do. The smell of brown sugar and pineapple is pure happiness. It always reminds me of my own grandmother's kitchen.

See also No Bake Key Lime Pie Summer Delight

Fun fact: Pineapple Upside-Down Cake became popular in the early 1900s. This was after canned pineapple was first sold.

I would be so delighted to see your creation. Have you tried this recipe? Tag us on Pinterest! Your photos make my day.

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



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Prep time: **20 minutes**

Cook time: **45 minutes**

Cooling time: **45 minutes**

Total time: **1 hour 50 minutes**



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Servings: **10 servings**

Calories: **377 kcal**

Best Season: **Summer**

Description

A classic dessert featuring a caramelized pineapple and cherry topping

over a moist, buttery vanilla cake.

Ingredients

Topping:

- ▢ $\frac{1}{3}$ cup salted butter
- ▢ $\frac{1}{2}$ cup brown sugar, very lightly packed
- ▢ Pinch of cinnamon
- ▢ 1 can sliced pineapple in pineapple juice (19 oz)
- ▢ 13 Maraschino cherries

Cake:

- ▢ 1 $\frac{1}{2}$ cup cake flour
- ▢ 1 $\frac{1}{2}$ teaspoon baking powder
- ▢ $\frac{1}{4}$ teaspoon salt
- ▢ $\frac{1}{2}$ cup butter, melted
- ▢ $\frac{2}{3}$ cup white sugar
- ▢ 2 large eggs
- ▢ 2 teaspoon pure vanilla extract
- ▢ $\frac{1}{3}$ cup full fat sour cream
- ▢ $\frac{1}{3}$ cup pineapple juice, reserved from can of sliced pineapple

Instructions

1. Topping: In a small saucepan, melt $\frac{1}{3}$ cup salted butter over medium heat. Continue cooking, stirring often, until the butter begins to foam and turn golden brown with a nutty aroma - about 4 to 5 minutes. Immediately pour the browned butter into a 9 $\frac{1}{2}$ -inch

round pie plate or cake pan.

2. Stir a pinch of cinnamon into the brown sugar and sprinkle the cinnamon and brown sugar mixture evenly over the butter.
3. Lift the pineapple slices from the can, allowing the excess juice to drain off. Pat the pineapple rings with a paper towel to remove excess moisture. Arrange pineapple slices in a single layer in the bottom of a pie dish with one in the center and six around it. Slice three rings in half and press the halves upright around the sides of the pan. Reserve 1/3 of a cup of pineapple juice from the can for making the cake batter.
4. Place maraschino cherries into the centers of the pineapple slices and any open gaps.
5. Place the pan in the fridge to chill while you make the cake batter.
6. Cake: Preheat the oven to 350° Fahrenheit (175° Celsius).
7. In a small bowl, whisk together the cake flour, baking powder, and salt, then set it aside.
8. In a large bowl, combine the melted butter, sugar, and eggs and whisk until well blended. Whisk in the vanilla, sour cream, and pineapple juice until everything is fully combined.
9. Add the dry ingredients to the bowl and whisk just until the batter is smooth and no lumps of flour remain – careful not to overmix.
10. Take the pie plate or cake pan out of the fridge and pour the batter evenly over the pineapple and cherries.
11. Bake for 45 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
12. Let the cake cool in the pan for 30 to 45 minutes, then carefully invert it onto a cake stand or serving platter. Slice and serve.
13. Serve with whipped cream or vanilla ice cream, as desired.

Notes

For best results, ensure the pineapple slices are well-drained to

prevent a soggy cake bottom. Letting the cake cool before inverting is crucial for the topping to set properly.

Keywords:Pineapple, Upside Down Cake, Dessert, Cake