

DINNERLY



Spiced Pineapple Upside-Down Cake with Cherries

 1h  2 Servings

Wanna get retro with us? No jello salads, we promise. We're talking about a pineapple upside-down cake with a modern flair that would even impress Grandma. Between the sticky-sweet, fruity topping and the warm spices in the spongey cake, this classic dessert has it all. A little drizzle of caramel on top doesn't hurt, though. We've got you covered!

WHAT WE SEND

- ½ lb fresh pineapple
- 5 oz pkg dark brown sugar
- 5 oz pkg granulated sugar
- 5 oz pkg self-rising flour ¹
- ¼ oz pkt warm spice blend
- 1 oz pkt dried cherries

WHAT YOU NEED

- 8 Tbsp butter (1 stick) ⁷
- 1 large egg ³
- ½ cup milk ⁷

TOOLS

- 8" round cake tin
- microwave
- hand-held electric mixer

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 410kcal, Fat 17g, Carbs 63g, Proteins 4g



1. Prep & make caramel

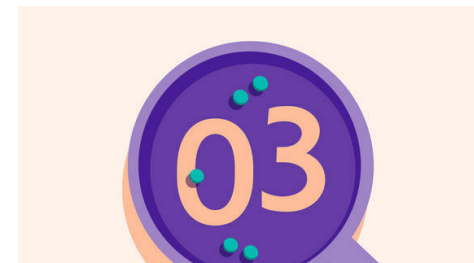
Preheat oven to 350°F with a rack in the center. Place **4 tablespoons butter** in a large bowl to soften. Cut **pineapple** into ½-inch pieces, if needed. Grease an 8" round cake tin.

In a microwave-safe bowl, combine **brown sugar, 4 more tablespoons butter, and 1 tablespoon water**. Microwave in 1-minute intervals, whisking after each, until butter melts and sugar dissolves, 1–2 minutes.



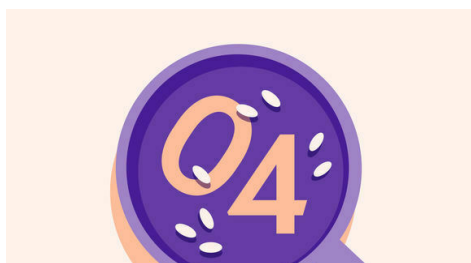
2. Cream butter & sugar

Add **⅓ cup granulated sugar** to bowl with **softened butter**. Using an electric mixer, beat on medium-high until light and fluffy, 2–3 minutes. Scrape down sides of bowl with a rubber spatula.



3. Make batter

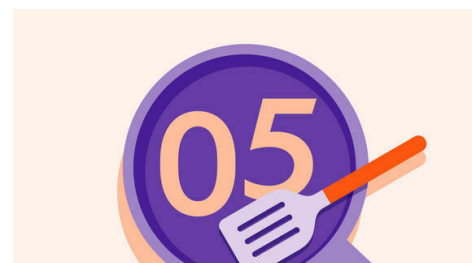
To bowl with **creamed butter and sugar**, add **self-rising flour, ¼ teaspoon warm spice blend, 1 large egg, and ½ cup milk**. Mix until just combined.



4. Assemble & bake cake

In prepared cake tin, spread **half of the caramel** on the bottom, then arrange **pineapple** and **cherries** on top. Pour **batter** over fruit and spread until covered.

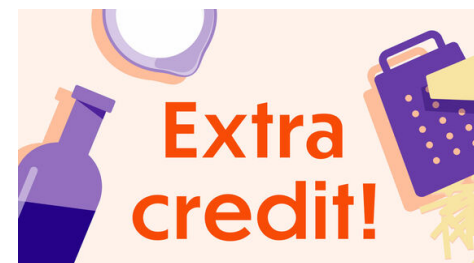
Bake on center oven rack until edges are just pulling away from sides of tin, center is set, and top is just starting to brown, 35–40 minutes.



5. Finish & serve

Rest **cake** for 5 minutes. Place a plate directly on top of cake tin. Using oven mitts, carefully flip tin upside down to invert cake onto plate. If grainy, reheat **remaining caramel sauce** in microwave 30 seconds at a time; whisk until smooth.

Cut **spiced pineapple upside-down cake** into slices and drizzle **remaining caramel sauce** over top. Enjoy!



6. Caramel craze!

Got leftover caramel sauce or would rather leave it off the cake? It goes pretty well with a scoop of vanilla ice cream too!