

DINNERLY



Upside-Down Piña Colada Skillet Pancake

with Toasted Coconut



40-50min



2 Servings

If you like piña coladas (♪and getting caught going for seconds♪), you'll love this easy one-pot skillet pancake! Inspired by our daydreams of fruity drinks by the beach—instead of caffeine-laced mugs by the heater—each bite will have you singing. Bonus: It's basically dessert for breakfast/brunch, because you deserve it. We've got you covered! (2p-plan serves 4, 4p-plan serves 8.)

WHAT WE SEND

- 8 oz fresh pineapple
- 3 (½ oz) pkts unsweetened shredded coconut ¹⁵
- 2 oz pkg brown sugar
- 4 oz mascarpone ⁷
- 5 oz pkg self-rising flour ¹

WHAT YOU NEED

- 4 Tbsp butter ⁷
- ¾ cup milk ⁷
- 2 large eggs ³
- kosher salt

TOOLS

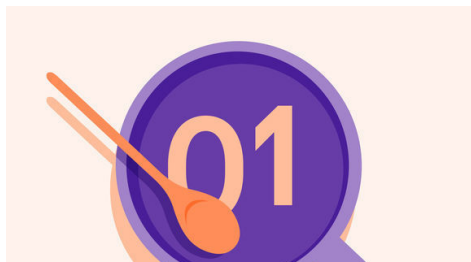
- medium nonstick ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

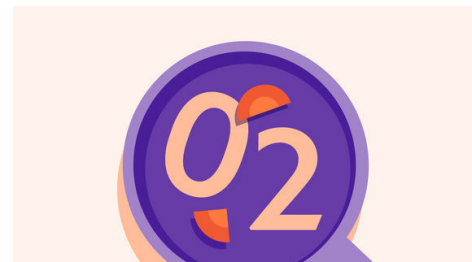
Calories 560kcal, Fat 37g, Carbs 53g, Protein 12g



1. Prep ingredients

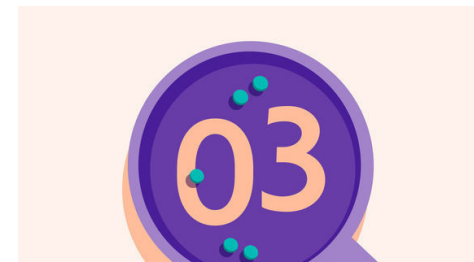
Preheat oven to 425°F with a rack in the center. Drain **pineapple**; reserve ¼ cup **juice**. Finely chop **2 tablespoons pineapple**; cut remaining pieces in half.

Melt **2 tablespoons butter** in a medium nonstick ovenproof skillet; transfer to a large bowl and set aside. Wipe out skillet. Add **coconut**; cook over medium-high heat, stirring, until toasted, 1–2 minutes. Transfer to a plate.



2. Caramelize pineapple

In same skillet, melt **1 tablespoon butter** over medium-high heat. Carefully add **halved pineapple pieces** (it will splatter); cook until lightly browned in spots, 1–2 minutes. Add **2 tablespoons packed brown sugar**; cook, stirring occasionally, until sugar is syrupy and pineapple is caramelized (lower heat if browning too quickly), 2–3 minutes. Set aside until step 4.



3. Prep cream & make batter

In a small bowl, whisk to combine **mascarpone** and **2 teaspoons packed brown sugar**; chill in fridge until ready to serve.

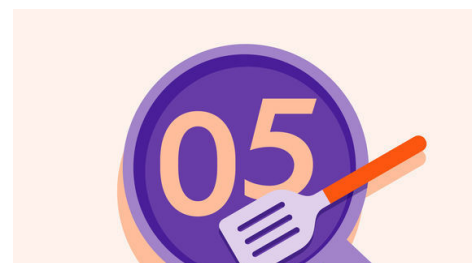
To bowl with melted butter, add ¾ cup **milk** and **2 large eggs**; whisk to combine. Add **self-rising flour**, ⅓ cup of the **toasted coconut**, and ½ **teaspoon salt**; gently whisk until just combined.



4. Bake pancake

Spread **caramelized pineapple** in skillet into an even layer; pour **batter** over top. Bake on center rack until a toothpick inserted comes out clean, 8–10 minutes. Let rest 5 minutes.

Using a spatula, gently loosen **pancake** from sides and bottom. Using oven mitts, place a large plate on top of skillet; hold onto both and carefully flip. Remove skillet; replace any stuck pineapple pieces.



5. Make sauce & serve

To same skillet, add **2 tablespoons brown sugar**, **reserved ¼ cup pineapple juice**, and **a pinch of salt**; bring to a boil. Whisk in **1 tablespoon butter**; cook until thickened, about 1 minute.

Drizzle **sauce** over **pancake**, then top with **mascarpone cream**, **finely chopped pineapple**, and **remaining toasted coconut**. Cut into wedges and serve. Enjoy!



6. Take it to the next level

Add a little lime zest to the whipped mascarpone for extra brightness in your morning, and finish the pancake with dreamy Luxardo cherries on top of each slice.