



Pineapple Upside-Down Pancake

with Dried Cherries, Caramel & Mascarpone



40-50min



2 Servings

Pineapple upside-down cake is a classic that won't ever go out of style. This one-skillet pancake combines caramelized sugar, sweet dried cherries, and pineapple for a sweet morning treat. It's topped with a generous drizzle of homemade caramel sauce and a dollop of creamy mascarpone cheese. Talk about a sweet way to start the day!

What we send

- 8 oz milk ¹
- 2 (4 oz) pineapple cups
- 5 oz dark brown sugar
- 1 oz dried cherries
- ¼ oz baking powder
- 10 oz all-purpose flour ³
- 5 oz granulated sugar
- 3 oz mascarpone ¹

What you need

- 12 Tbsp butter ¹
- 1 large egg ²
- kosher salt

Tools

- fine-mesh sieve
- medium (10") ovenproof skillet, preferably nonstick
- hand-held electric mixer
- small saucepan

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 24g, Carbs 52g, Protein 5g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Place **12 tablespoons butter** in a bowl to soften.

Set aside **¾ cup milk** and **1 large egg** to come to room temperature. Drain **all of the pineapple**, reserving juices.



4. Mix batter

In a medium bowl, combine **⅓ cup granulated sugar** and **6 tablespoons softened butter**. Using a hand-held electric mixer, beat on high until very smooth. Add **room temperature egg** and mix to combine. Add **room temperature milk** and mix until combined. Add **flour mixture** and mix until all the flour is incorporated.



2. Cook topping, place fruit

In a medium nonstick ovenproof skillet, combine **⅓ cup brown sugar**, **3 tablespoons softened butter**, and **a pinch of salt**. Cook over low until just melted. Remove from heat and carefully swirl skillet to spread melted sugar across the bottom. Arrange **dried cherries** and **pineapple** over sugar.



5. Bake pancake & invert

Spoon **batter** across top of **fruit** in skillet, then spread into an even layer. Bake on center oven rack until pancake is golden and firm to touch, 18–20 minutes. Let cool 2–3 minutes, then invert a large plate over skillet. Use oven mitts to grab skillet and plate with both hands, and carefully turn upside down. Slowly lift skillet to remove pancake. Replace any fruit stuck to skillet.



3. Measure flour

In a medium bowl, stir to combine **all of the baking powder**, **1½ cups flour**, and **½ teaspoon of salt**



6. Make caramel & serve

In a small saucepan, melt **3 tablespoons softened butter** over medium heat. Add **remaining brown sugar**, **any reserved pineapple juice**, and **a pinch of salt**. Cook, stirring occasionally, until sauce is bubbling and thickened, 4–6 minutes.

Cut **upside-down pancake** into wedges. Drizzle **caramel sauce** over top and dollop with **mascarpone**. Enjoy!