

DINNERLY



HOLIDAY BRUNCH

SERVES A CROWD!

Sweet Brunch: Upside-Down Piña Colada Pancake

with Toasted Coconut



30-40min



2 Servings

This tropical brunch dish serves 6-8 for the couples plan and 8-10 for the family plan. If you like pina coladas (and getting caught going for seconds), you will love this one-pot skillet cake! 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, because you deserve it. We've got you covered!

WHAT WE SEND

- 1 can pineapple
- 1½ oz unsweetened shredded coconut ¹⁵
- 2 oz brown sugar
- 3 oz mascarpone cheese ⁷
- self-rising flour (use about ¾ cup) ¹

WHAT YOU NEED

- butter ⁷
- milk ⁷
- eggs ³
- kosher salt

TOOLS

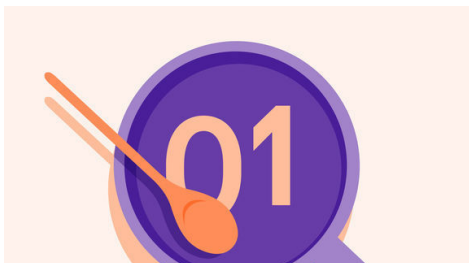
- fine-mesh sieve
- medium nonstick, ovenproof skillet

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 320kcal, Fat 21g, Carbs 30g, Protein 6g



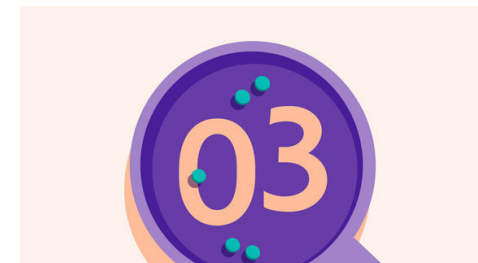
1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Drain **pineapple**; reserve ¼ cup **juice**. Finely chop **2 tablespoons pineapple**; reserve for serving. Cut remaining pieces in half. Melt **2 tablespoons butter** in a medium nonstick, ovenproof skillet; transfer to a large bowl. Wipe skillet and add **coconut**. Cook over medium-high, stirring, until toasted, 1–2 minutes; transfer to a plate.



2. Caramelize pineapple

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



3. Prep cream & make batter

In a small bowl, whisk together **mascarpone** and **2 packed teaspoons of the brown sugar**; chill until ready to serve. To bowl with melted butter, add ¾ cup **milk** and **2 large eggs**; whisk to combine. Add **self-rising flour**, ½ 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. Bake on center oven rack until a toothpick 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 over top of the skillet and carefully flip, holding onto both. Lift pan, replacing any pineapple pieces, if necessary.



5. Make sauce & serve

Meanwhile, add **remaining 2 tablespoons brown sugar**, **reserved ¼ cup pineapple juice**, and **a pinch of salt** to same skillet; bring to a boil. Whisk in **1 tablespoon butter**; cook until thickened, about 1 minutes. Drizzle **sauce** over **pancake**, then top with **mascarpone cream**, **reserved chopped pineapple**, and **remaining toasted coconut**. Cut into wedges to 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 with dreamy Luxardo cherries on top of each slice.