



PINEAPPLE UPSIDE DOWN CAKES

Serves: 9.

Preparation time: 20 minutes

Cooking time: 20 minutes

Preheat Oven: 350°

Ingredients:

1/4 cup	Unsalted Butter
1/2 cup	Light Brown Sugar
1 20 oz can	Pineapple Chunks (diced into small 1/4" pieces)
1 1/2 cups	All-Purpose Flour
1 1/2 tsp	Double-Acting Baking Powder
1/2 tsp	Salt
1/2 cup	Unsalted Butter, softened
2/3 cup	Granulated Sugar
2 ea	Eggs
1 tsp	Vanilla Extract
3/4 cup	Buttermilk

Instructions

Make the topping:

In a small pan over medium heat whisk the butter and the brown sugar until melted. Spread the mixture evenly in a well greased muffin pan. Pat the pineapple very dry between several thicknesses of paper towel and arrange it evenly on the sugar mixture.

Make the cake:

Preheat the oven to 350°F. Into a bowl sift together the flour, the baking powder, the salt. In another bowl with an electric mixer cream the butter with the sugar until the mixture is light and fluffy, add the eggs, 1 at a time, beating after each addition, add in the vanilla extract. Add the flour mixture alternately in batches with the buttermilk. Scoop the batter into the muffin pan, spreading it evenly. Bake cakes in the middle of the oven for 20 minutes, or until a tester comes out clean. Let the cakes cool slightly in the pan. Run a thin knife around the edge of each cake and invert the cakes onto a sheet tray. Serve the cake warm with vanilla ice cream.