



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Caramelized Pineapple Upside Down Cake

makes 8" cake

preheat oven 375°F

1 1/3 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1/3 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla
2/3 cup buttermilk
1/3 cup butter
1 cup sugar
1/4 fresh pineapple, chopped

THE STEPS:

Place an eight inch round cake pan over low heat

Place 1/3 cup butter in pan to melt to melt.

When butter is melted, sprinkle 1 cup sugar evenly over the entire pan.

Leave on heat until butter/sugar mixture starts to turn an amber color.

Remove pan from heat then gently swirl butter and sugar together until the entire pan contents have turned amber

Add enough chopped pineapple to cover bottom in one layer.

Sift flour, salt, baking powder and baking soda together and set aside.

Beat 1/3 cup butter and 3/4 cup sugar until light and fluffy, about three minutes.

Add egg and vanilla...beat another three minutes.

Alternate dry ingredients with buttermilk...blend well

Spoon cake batter evenly over fruit and place in oven for 45 minutes.

Serve inverted on serving plate.

THE LOVE: I serve this cake with vanilla bean ice cream and fresh strawberries.