

Grandma39s Skillet Pineapple UpsideDown Cake

Savannah · 28/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr 10 mins

Description

This skillet pineapple upsidedown cake is baked in a cast iron skillet and served warm It is wonderful

Ingredients

— - 1 stick butter - 1 ½ cups packed brown sugar - 1 (20 ounce) can sliced pineapple - 1 (4 ounce) jar cherries
- 1 ½ cups all-purpose flour - 2 ½ teaspoons baking powder - ½ teaspoon salt - 1 ½ cups white sugar - ½ cup
butter - 2 large eggs - 1 cup milk - 2 teaspoons vanilla extract

Instructions

1. Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Melt 1 stick butter in the bottom of a cast iron skillet over medium heat
2. about 3 minutes. Remove from heat and sprinkle brown sugar evenly over butter. Add pineapple slices to the skillet in a decorative layer with a cherry in the middle of each pineapple ring. Set aside. Dotdash Meredith Food Studios Sift flour
3. baking powder
4. and salt together in a bowl. Dotdash Meredith Food Studios Cream sugar and 1/2 cup butter together in a bowl. Add eggs and mix. Dotdash Meredith Food Studios Add flour mixture and milk in an alternating fashion. Add vanilla extract and mix well. Dotdash Meredith Food Studios Pour mixture evenly over pineapples in the skillet. Dotdash Meredith Food Studios Bake in the preheated oven until cake is golden brown
5. about 40 minutes. Let cake cool in the skillet for 10 minutes before inverting onto a serving plate. Serve warm. Dotdash Meredith Food Studios