

Grandma39s Pineapple UpsideDown Cake

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This is my grandmas pineapple upsidedown cake My grandma used to bake cakes and pies during the Great Depression and my grandpa would sell them doortodoor and on the street corners to support them during that awful time This is one of my favorites

Ingredients

- - ? cup butter - ½ cup brown sugar
- packed - 8 pineapple rings - 8 pecan halves - 1 cup all-purpose flour - 1 teaspoon baking powder - ¼ teaspoon salt - ? cup white sugar - 2 eggs - ¼ cup pineapple juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a 9-inch cast iron skillet over medium heat. Stir in brown sugar; heat until bubbly. Remove from heat. Arrange pineapple rings and pecans on top. Sift flour
2. baking powder
3. and salt together in a bowl; repeat sifting twice more. Beat white sugar and eggs together in a bowl with an electric mixer until light and fluffy. Alternate folding flour mixture and pineapple juice into egg mixture in 3 batches
4. beginning and ending with flour mixture. Pour over pineapple slices. Bake in the preheated oven until a toothpick inserted into center comes out clean
5. 30 to 35 minutes. Let cool in the skillet for 5 minutes. Invert carefully onto a serving platter.