

Oani Family Pineapple Upside-Down Cake

Courtesy of Chef Percy Oani



Serves 10

Pineapple Brown Sugar Glaze

1 ½ pounds (6 sticks) unsalted butter plus 1
teaspoon for pan

1 ¼ pounds (1 box plus ½ cup) dark brown sugar
2 cups peeled, cored, diced ripe pineapple

Butter all sides 13x9x2 baking pan with 1 teaspoon of butter.

Melt butter in a saucepan over medium heat. Make sure it does NOT boil. Add brown sugar. Combine well using a wooden spoon. Cook 2 minutes or until sugar is melted. Remove from heat. Allow to rest for 2 minutes. Stir mixture until fully combined and there is no butter floating on the surface.

Pour glaze in to prepared pan. Allow to cool to room temperature. Top with pineapple evenly distributed. Set aside.

Cake

6 cups cake flour
2 tablespoons baking powder
1 teaspoon salt
3 ½ sticks unsalted butter at room temperature
1 1/3 cups granulated sugar
1 1/3 cups dark brown sugar, packed
6 large eggs
2 tablespoons vanilla extract
1 ½ cups whole milk

Preheat oven to 375F°.

Sift together cake flour, baking powder and salt in a large mixing bowl. Set aside.

With a countertop mixer (such as Kitchenaid), cream butter and sugars at medium speed until light and fluffy. Add eggs two at a time. Add vanilla extract. Alternate the flour mixture and milk until combined using 2 cups of flour mixture and ½ cup milk at a time. Pour cake batter in to prepared baking pan on top of pineapple. Bake 35-40 minutes or until an inserted toothpick comes out clean. Let cool 10 minutes. Invert on to a cake platter. Serve with your favorite ice cream.

As my son says...“Yummy”!