



Pineapple upside-down cake

30'
Hands on

35'
Cook Time

6-8
Portion(s)

2
Difficulty



Method

For the caramel

- In a bowl add the butter, the brown sugar, and cover with plastic wrap.
- Microwave at 800 Watt for 40 seconds, until melted.
- Remove, mix with a spoon until homogenized, and set aside.

For the cake

- In a mixer's bowl add the butter, the brown and the granulated sugar, the vanilla, salt, and beat with the whisk attachment at high speed, for 4-5 minutes, until fluffy.
- Add the egg and, as soon as it is incorporated, add the yolk.
- Add the yogurt and beat until the ingredients are homogenized.
- Stop the mixer and add the juice. In a bowl add the flour, the baking powder, and mix.
- Transfer the dry ingredients to the mixer and beat at low speed for 10 seconds. Set aside.

To assemble

- Preheat the oven to 180° C (350° F) set to fan.
- Spread the caramel mixture into a [24 cm silicone mold](#) and make sure to cover the whole surface.
- Arrange the pineapple slices over the whole surface of the cake pan. Divide the cherries among the center of each pineapple slice.
- Cover with the cake batter and spread it evenly with a silicone spatula.
- Bake for 35 minutes and let it cool.
- Serve with the white chocolate and mint leaves.

Ingredients

- 70 g butter, at room temperature
- 100 g brown sugar
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- 50 g brown sugar
- 100 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 1 egg, medium
- 1 egg yolk, from medium egg
- 100 g strained yogurt
- 100 g pineapple juice, canned
- 210 g all-purpose flour
- 1 teaspoon(s) baking powder

To assemble

- 300 g pineapple, slices, canned in juice
- 1 teaspoon(s) baking powder
- 50 g white chocolate couverture, melted
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

409 Calories (kcal)	17.0 Total Fat (g)	10.0 Saturated Fat (g)	57.0 Total Carbs (g)
20%	24%	50%	22%
38.0 Sugars (g)	5.5 Protein (g)	1.5 Fibre (g)	0.43 Sodium (g)
42%	11%	6%	7%