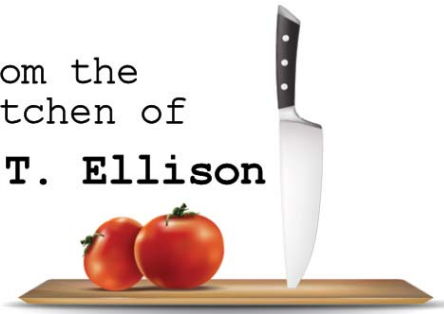


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ ¾ cup C&H® Golden Brown or Domino® Light Brown sugar
- ✓ ½ cup unsalted butter (1 stick)
- ✓ 1 20-ounce can pineapple rings, drained
- ✓ Maraschino cherries
- ✓

Batter:

- ✓ 1½ cups flour
- ✓ 1 tablespoon baking powder
- ✓ Pinch of salt
- ✓ 1 cup C&H® or Domino® sugar
- ✓ 3 eggs
- ✓ ½ cup (1 stick) melted unsalted butter
- ✓ ½ cup milk

Pineapple Upside Down Cake

I was watching Nick Stellino last Sunday and he made one of my favorites – Pineapple Upside Down Cake! There's a video included with this if you're interested – and I highly recommend watching – this is cooking with a cheerful Italian! Fast, delicious, and such a nostalgic treat!

Directions

- In a saucepan over medium heat, mix the brown sugar and the butter, and cook, stirring well, until the mixture starts to brown, about 2 to 3 minutes. Turn off the heat.
- Pour this mixture into a baking pan, then add the pineapple rings. Place a cherry in the center of each pineapple ring and a few cherries around the outside of each ring.
- Preheat the oven to 375 degrees.
- To prepare the Batter:
- In a bowl, combine all the dry ingredients, then add the eggs and mix well, stirring with a wooden spoon. Add the melted butter and the milk, and keep stirring until they are completely incorporated.
- The batter will be stiff. Pour it over the pineapple and spread it well. Then bake in the oven for 45 minutes.
- Let the cake rest for at least 10 to 15 minutes, then loosen the sides of the cake with a butter knife and invert it onto a serving dish.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

