



Pineapple cake

Ingredients

Equipment

- Kitchen scale (optional)
- 9-inch round cake pan
- Stand mixer (or hand mixer)
- Mixing bowls
- Spatula
- Handful of fresh basil leaves, shredded, plus a few whole for garnish

For the Topping

- $\frac{1}{3}$ cup (75 g) unsalted butter, melted
- $\frac{1}{2}$ cup (107 g) brown sugar
- 20 oz (567 g) sliced pineapple, drained (reserve the juice)
- 13 maraschino cherries, stems removed

For the Cake Batter

- $1\frac{1}{2}$ cups (195 g) all-purpose flour
- $1\frac{1}{2}$ tsp (6 g) baking powder
- $\frac{1}{4}$ tsp kosher salt
- $\frac{1}{2}$ cup (113 g) unsalted butter, room temperature
- $\frac{3}{4}$ cup (150 g) granulated sugar
- 2 large eggs (100 g), room temperature
- $\frac{1}{4}$ cup (57 g) sour cream, room temperature
- $\frac{1}{4}$ cup (57 g) reserved pineapple juice
- 1 tsp (4 g) pure vanilla extract

Instructions

Preheat your oven to 350°F (175°C).

Pour the melted butter into the bottom of a 9-inch round cake pan. Use a pastry brush or paper towel to spread it into an even layer.

Sprinkle the brown sugar evenly over the melted butter.

Lay the pineapple slices over the sugar-butter mixture in a single layer.

Place a maraschino cherry in the center of each pineapple ring.

In a mixing bowl, whisk together the flour, baking powder, and salt.

In a stand mixer fitted with the paddle attachment, cream the butter and granulated sugar on medium speed until light and fluffy (about 2 minutes).

Add the eggs one at a time, beating well after each addition.

Mix in the sour cream, reserved pineapple juice, and vanilla extract. Scrape the sides of the bowl as needed.

Gradually add the dry ingredients to the wet mixture, mixing until just combined. Do not overmix.

Carefully pour the batter over the arranged pineapples in the pan, spreading it into an even layer.

Bake for 30 minutes uncovered, then loosely cover with foil and bake for an additional 15 minutes, or until a toothpick inserted in the center comes out clean.

Let the cake cool in the pan for 15–20 minutes on a wire rack.

Then carefully invert the cake onto a serving plate. Let cool slightly before slicing.