

PINEAPPLE UPSIDE DOWN CAKE

THE INGREDIENTS:

½ CUP Butter, melted, unsalted
¾ CUP Coconut Sugar, packed
20 OZ can Pineapple, slices
12 Maraschino Cherries
1 TBSP Stevia
1 CUP All-Purpose Flour
¼ CUP Sugar

2 TSP Baking Powder
1 large Egg
½ CUP Buttermilk
1/3 CUP Greek Yogurt, plain
3 TBSP Coconut Oil
2 TSP Vanilla Extract

Prep Time: 1 Hour, 20 Minutes

Makes: 1 Cake

COOKING STEPS:

1. Preheat oven to 350°F. Grease the entire 9-inch cake pan with butter. Evenly sprinkle the coconut sugar over the butter.
2. Add pineapple slice to center of the pan. Place additional slices around center pineapple, about 7 slices. Place the remaining slices around the sides of the cake pan. Place a cherry in the center of all the pineapple slices and set aside.
3. In large bowl, whisk together flour, granulated sugar, Stevia, baking powder; set aside.
4. In separate small bowl, whisk together remaining wet ingredients.
5. Add wet mixture to the dry; fold mixture with a spatula until combined. Small lumps will be present, don't overmix or try to stir them smooth.
6. Gently pour batter into prepared pan, be careful to not disturb the pineapple slices; fill pan ¾ full. If you have a little extra batter, discard it rather than overfilling pan.
7. Bake 40 minutes, or until center is set and not jiggly, and a toothpick inserted in the center comes out clean or with a few moist crumbs, but no batter.
8. Place pan on a wire rack and allow cake to cool for 30 minutes before inverting, slicing or serving. Cake will keep if airtight at room temperature for up to 5 days.