

GLUTEN-FREE PINEAPPLE UPSIDE DOWN CAKE

Ingredients:

Topping

- 1/4 Cup unsalted butter, melted (or dairy free butter)
- 2/3 Cup brown sugar, packed
- 1 20-ounce can sliced pineapple, drained (7 pineapple slices)
- 13 maraschino cherries

Cake

- 1/3 Cup unsalted butter, softened
- 1 Cup granulated sugar
- 1 teaspoon pure vanilla extract
- 2 large egg
- 1-1/3 Cups gluten-free all-purpose flour with xanthan gum (I like 1-1 Flour)
- 1-1/2 Teaspoons gluten-free baking powder
- 1/2 Teaspoon salt
- 1 cup Dairy-free unsweetened almond milk (or regular milk)

Directions:

Preheat the oven to 350°F.

Spray a 9-inch cake pan with gluten-free cooking spray or butter.

Pour the melted butter into the bottom of the cake pan. Sprinkle the brown sugar evenly over top of the melted butter. Place the pineapple slices in the bottom of the cake pan. Place the maraschino cherries in the centers of the pineapples and in the spaces in between the pineapples.

In a medium-sized bowl, cream together the softened butter and granulated sugar together with a mixer, until fluffy. Add the pure vanilla extract and egg to the butter mixture and mix until creamy. Add the gluten-free flour with xanthan gum, gluten-free baking powder, and salt to the butter mixture. Mix until fully combined.

Pour in the milk and mix until the cake batter is smooth. The cake batter will be thick. Pour the cake batter into the cake pan over the pineapples and cherries. Use a spatula to smooth the top of the cake batter.

Bake on the middle rack for 50-55 minutes, or until a toothpick entered into the center comes out clean. Allow the cake to cool in the pan for 10-15 minutes. Flip the cake pan over onto a cake plate. Allow the cake to cool for another 10 minutes, before serving. Store the leftovers in an airtight container and refrigerate.

Recipe: Mama Knows Gluten Free (mamaknowsglutenfree.com)