



# Pineapple Upside Down Cake

Serves 1

## Ingredients

- 0.25 cup all purpose flour ((matched "All-Purpose Flour" but unit cup!" estimate))
- 0.25 teaspoon baking powder
- 2 tablespoon brown sugar ((matched "Brown Sugar" but unit tablespoon!" estimate))
- 1 tablespoon butter ((matched "Unsalted Butter" but unit tablespoon!" estimate))
- 0.5 unit egg
- 0.25 cup granulated sugar
- 1 unit maraschino cherry
- 0.125 cup milk
- 1 unit pineapple ring
- 0.0625 teaspoon salt
- 0.25 teaspoon vanilla extract
- 0.0625 cup vegetable oil

## Instructions

1. Preheat oven to 350°F (175°C).
2. Melt butter in a small oven-safe dish. Stir in brown sugar until dissolved.
3. Place pineapple ring in the dish, then top with a maraschino cherry in the center.
4. In a separate bowl, whisk together flour, granulated sugar, baking powder, and salt.
5. Mix in egg, milk, vegetable oil, and vanilla extract until just combined.
6. Pour batter over the pineapple ring in the dish.
7. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
8. Carefully invert the cake onto a serving plate immediately after removing from the oven.