

Texas Hill Country Olive Co.

PINEAPPLE UPSIDE DOWN CAKE

with Extra Virgin Olive Oil & Pineapple Balsamic

Ingredients:

For the topping:

- 1/4 cup unsalted butter
- 1/2 cup of brown sugar
- 1 fresh pineapple, cut into rings
- Maraschinos, drained (optional)

For the cake batter:

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup Extra Virgin Olive Oil
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup pineapple juice
- 1/4 cup Pineapple Balsamic



Directions:

1. Preheat oven to 350°F. Grease a 9-inch round cake pan & line the bottom with parchment paper for easier removal.
2. In a small saucepan, melt the butter over low heat. Once melted, add the brown sugar and stir until it dissolves. Pour this mixture into the prepared cake pan, spreading it evenly.
3. Arrange the pineapple slices over the brown sugar mixture in the pan. Place a maraschino cherry in the center of each ring, if desired.
4. In a medium mixing bowl, sift together the dry ingredients. Set aside.
5. In a separate bowl, whisk together the olive oil & sugar until well combined. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
6. Gradually add the dry ingredients to the wet ingredients, alternating with the pineapple juice and pineapple balsamic vinegar, mixing until just combined. Be careful not to overmix.
7. Pour batter over the pineapple rings in the cake pan, spreading it evenly.
8. Bake for 35-40 minutes, or until a toothpick comes out clean.
9. Remove the cake & let it cool in the pan for 10 minutes. Then, carefully invert the cake onto a serving plate. Let cool before serving.