

Cast Iron Upside-Down Pineapple Cake

Serves 8

Ingredients:

- 1 1/3 cup all-purpose flour
- 3/4 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup olive oil
- 3/4 cup milk
- 1 tsp vanilla
- 1 egg
- 1 lemon, zest and juice
- 1/4 cup butter, unsalted
- 1/2 cup dark brown sugar
- 1 pineapple, peeled, cored and sliced into 1/2" rings



Directions for Pineapple Upside-Down Cake:

1. Preheat oven to 350°.
2. Combine flour, sugar, baking powder and salt in a mixing bowl.
3. Whisk in oil, milk, egg, vanilla, lemon juice and zest to make a smooth batter.
4. Heat cast iron skillet on medium heat, add butter and dark brown sugar.
5. Arrange pineapple rings in pan.
5. Evenly pour batter into pan.
6. Bake for 30-40 minutes until cake has set.
7. Cool for 5 minutes, carefully flip cake onto serving platter.