

Pineapple + Ginger Upside-Down Cake

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A summer dessert staple - I'm serving this with lashings of cream + ice cream. Thanks for cooking it mama + thank you once again for sharing your magic Danielle Alvarez.

Serves 8-10

225 g soft butter, plus extra for greasing

200 g caster sugar

4 eggs, separated

20 g grated fresh ginger

1 teaspoon vanilla extract

220 g plain (all-purpose) flour

½ teaspoon salt

2 ¼ teaspoon baking powder

½ teaspoon bicarbonate of soda (baking soda)

100 ml full-cream (whole) milk

Ice cream, to serve

Topping

25 g butter

⅓ cup brown sugar

½ pineapple, peeled, cored, sliced + cut into pieces

Grease + line a round 22-25 cm round cake tin with baking paper. Start by making the topping. Melt the butter + brown sugar in a small saucepan until the sugar crystals have melted + the mix is bubbling. Simmer for 1 minute, then pour this molten mix into the prepared tin. Arrange the pineapple pieces on top of this caramel in any pattern you like. Try to cover as much surface area as possible so you can have a lot of fruit in each slice. Preheat the oven to 180°C (350°F).

Cream together the butter + sugar in a freestanding electric mixer until light and fluffy, then add the egg yolks, ginger + vanilla + mix until well incorporated. Separately, whip the egg whites in a clean bowl, either by hand or with an electric whisk, until soft peaks form. Set aside.

Combine the dry ingredients in a bowl + whisk them together. Add half the dry ingredients to the butter + gently mix, then, with the machine still running, add all the milk and mix. Carefully add the remaining dry ingredients + finish mixing with a spatula. Fold in the whipped egg whites. Pour this on top of the pineapple in the tin + spread it out evenly. Gently tap the tin on your work surface to ensure the cake batter has dropped into place. Bake for 1 hour to 1 hour 15 minutes, or until a skewer inserted in the middle of the cake comes out clean. Allow to cool slightly before flipping the cake out. To flip it over, place a flat plate or cake tray on top of the tin, then, holding the plate in place with your hand, flip the cake over quickly and carefully. Once flipped, simply pull the tin off + peel back the baking paper. Serve warm or when completely cooled.

