

## Buttermilk Pineapple Upside-Down Cake

### For the Cake:

3 cups flour sifted into measuring cup  
2 teaspoons baking powder  
1½ teaspoons baking soda  
¾ teaspoon kosher salt  
2 sticks unsalted butter, room temperature  
2 cups sugar  
4 large room-temperature eggs  
1 cup room-temperature buttermilk  
2 teaspoons vanilla

### For the Pineapple Topping:

1 ripe pineapple  
2 cups white sugar  
2 cups dark or light brown sugar  
¾ cup melted butter  
30 stemless maraschino cherries

Cut off the spiky top of the pineapple, along with about 1/2-inch of flesh. Cut a ½-inch slice off the bottom so the pineapple will stand up. From top to bottom cut off the skin, cutting deep enough to remove all the eyes. Keep rotating after each cut until all the skin is removed. Stand on end and cut into quarters. With each quarter on end, slice down removing the tough center core. Cut into small chunks.

Dissolve 2 cups of sugar in 3 cups of water in a saucepan. Poach the pineapple chunks in the syrup for about 15 minutes. Drain the pineapple, reserving the juice, and pulse in a food processor just until the pineapple is crushed. Drain again. Melt the brown sugar in the butter. Mix the melted brown sugar, the crushed pineapple, and 2 tablespoons of the pineapple juice. Divide the mixture in the bottom of two ungreased 9-inch cake pans. Divide the cherries decoratively among the 2 pans, pressing the cherries into the bottom of the mixture.

Whisk together the sifted flour, salt, baking powder, and baking soda. In a stand mixer, cream the butter and sugar for the cake until light and fluffy. On low speed, add the eggs one at a time, beating until well blended. Add flour mixture and buttermilk, alternately, beginning and ending with the flour. Mix in the vanilla.

Divide the batter on top of the pineapple mixture in each pan, smoothing the batter. Bake at 350° in the middle of the oven for about 40-50 minutes, just until a tester comes out clean. Don't over bake.

Place a plate on top of each cake and turn upside down, leaving the pan in place for 15 minutes. Remove the pans, cool, and serve.