

Pineapple Upside-Down Cake

David W. Anderson

Recipe(s) from FAMOUS DAVE'S BACKROADS & SIDESTREETS by Dave Anderson.

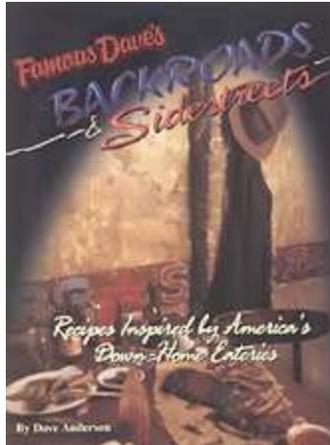
Serves: 6



I am a frequent customer of Famous Dave's Restaurant in Richmond, Virginia. I used to say that my favorite dish at Famous Dave's was the ribs. But after many trips to Famous Dave's I now include the entire menu as my favorites. He has a chicken and wild rice soup that is absolutely wonderful. If you haven't tried Famous Dave's then I suggest you do. If there is no Famous Dave's close to you, try his cookbook:

<http://www.famousdaves.com/shop.cfm> or you can find it at Barnes & Noble or Amazon.

All proceeds from cookbook sales are donated to The LifeSkills Center for Leadership.



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Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Ingredients

2/3 cup packed light brown sugar
1/3 cup unsalted butter, softened
1 teaspoon vanilla extract
1/2 teaspoon cinnamon
9 canned pineapple slices
2 egg yolks
1/2 cup sugar
1 1/2 cups flour
2 teaspoons baking powder
3/4 teaspoon salt
1/4 cup shortening
1/4 cup unsalted butter, softened
1/4 cup pineapple juice
1/4 cup half and half
1/4 cup buttermilk
1 teaspoon vanilla extract
2 egg whites, stiffly beaten

Cooking Method

Preheat the oven to 350°.

Mix brown sugar and 1/3 cup butter in a bowl.

1. Stir in 1 teaspoon vanilla and cinnamon.
2. Spread evenly over the bottom of an ungreased 9-inch cast-iron skillet or 9x9-inch baking pan.
3. Heat until the brown sugar melts.
4. Arrange the pineapple slices over the brown sugar mixture.
5. Place a cherry half in the middle of each slice.
6. Beat egg yolks in a mixer bowl until thickened.
7. Add 1/2 cup sugar gradually, beating constantly until blended.
8. Mix flour, baking powder and salt in a mixer bowl.
9. Add shortening, 1/4 cup butter, pineapple juice, half-and-half, buttermilk and 1 teaspoon vanilla.
10. Beat until blended, scraping the bowl occasionally.
11. Mix in egg yolk mixture.
12. Fold in whipped egg whites.
13. Spoon the batter into the prepared skillet.
14. Bake for 35 to 40 minutes or until a wooden pick inserted in the center comes out clean.
15. Invert the skillet onto a serving platter, allowing the skillet to rest on the cake for several minutes before removing.