SYRACUSE COMMUNITY Test Kitchen

Creating a Recipe for Entrepreneurial Success.

Pineapple-Coconut-Banana Upside-Down Cake

2 Tbsp. butter
¾ cup packed brown sugar
1 (15 ½ oz.) can pineapple slices in juice, undrained
1 cup flaked sweetened coconut
1 cup all-purpose flour
½ cup granulated sugar
1 tsp. baking powder
½ tsp. baking soda
½ tsp. cinnamon
¼ tsp. salt
½ cup mashed banana about 1 banana
2 Tbsp. vegetable oil
1 large egg

Preheat oven to 375 degrees. Note: A cast-iron skillet gives the cake a crisp edge, cooks it evenly, and keeps it moist.

Melt butter in a 9 inch cast-iron skillet; sprinkle evenly with brown sugar. Drain pineapple slices over a bowl, reserving ½ cup juice. Place 1 pineapple ring in center of skillet. Cut remaining pineapple rings in half; arrange around center pineapple ring. Sprinkle evenly with coconut. Set aside.

Lightly spoon flour into dry measuring cup, and level with knife. Combine flour and next 5 ingredients in a large bowl. Combine reserved juice, banana, oil, and egg, stirring with a whisk. Add pineapple juice mixture to flour mixture, stirring until combined. Pour flour mixture over coconut. Bake at 375 degrees for 30 minutes or until a wooden pick inserted in center comes out clean. Invert onto a wire rack . Serve warm or at room temperature.