**Pineapple Upside Down Cake**

**Damaris Phillips, Food Network**

Pineapple:

2 tbsp. unsalted butter ½ cup lightly packed brown sugar

1 can sliced pineapple (20 oz.) 1 can crushed pineapple (20 oz.)

Drain juice from pineapple into a bowl and set it aside. In a small skillet over medium heat, melt butter and add the brown sugar. Cook, stirring constantly, until the sugar melts, about 2 minutes. Remove from heat and pour into well-greased baking pan; arrange the pineapple slices on top of the sugar mixture. Fill in the spaces with crushed pineapple. Set aside.

Cake:

1 1/3 cups flour 2 tsp. baking powder

¼ tsp. salt ½ cup whole milk

2 tsp. vanilla extract ¼ cup reserved pineapple juice (from cans)

¾ cup granulated sugar ½ cup unrefined coconut oil

1 egg

Heat oven to 350\*

In one bowl, whisk together the flour, baking powder, and salt. In another bowl, combine milk, vanilla, and ¼ cup reserved pineapple juice.

In bowl of stand mixer, combine granulated sugar and coconut oil on medium speed until thick and creamy, about 3 minutes. Beat in the egg. Add half of the flour mixture and mix on low just until combined. Add milk mixture and mix until just combined. Add rest of flour and mix until just combined.

Pour batter over pineapple slices in the skillet and spread evenly. Bake until top is golden brown and a toothpick comes out clean when inserted, 25-35 minutes, checking after 20 minutes to make sure the top isn’t getting too brown. If it is, cover loosely with tin foil.

Let cool for 15 minutes. Cover with a cutting board or large plate and invert the cake.

http://www.foodnetwork.com/recipes/damaris-phillips/pineapple-upside-down-cake.html