



Pineapple Spice Upside-Down Cake

(Pineapple Spice Upside-Down Cake Ken Haedrich, *Maple Syrup Cookbook*, p. 37)

Spice Cake:

Ingredients

¼ tsp. ground cloves	1 c. unbleached or all-purpose flour
½ c. whole wheat flour	¼ tsp. ground nutmeg
1 tsp. baking powder	Pinch of cayenne
1 tsp. baking soda	2 eggs, lightly beaten
½ tsp. ground cinnamon	⅔ c. buttermilk
½ tsp. ground ginger	½ c. maple syrup
½ tsp. salt	⅓ c. vegetable oil
1 T blackstrap molasses	

Directions

Preheat oven to 350° F. Grease a 9-inch square baking pan. Sift the flours, baking powder, baking soda, cinnamon, ginger, salt, cloves, nutmeg, and cayenne into a large bowl. Set aside. In another bowl, blend eggs, buttermilk, maple syrup, oil, and molasses. Do not combine wet and dry ingredients until pineapple topping is prepared.

Pineapple Topping:

Ingredients

7 canned pineapple slices (rings)	4 T butter	⅓ c. maple syrup	⅓ c. sugar
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Directions

Blot pineapple slices dry and set aside. Melt butter in a medium-sized skillet. Stir in maple syrup and bring to a boil. Boil for 1 minute, stir in sugar, and boil for 1 minute longer. Remove from heat and arrange the pineapple slices in the pan; pour liquid over. Make a well in the dry ingredients for the spice cake and add wet ingredients. Stir until just blended. Pour cake batter over pineapple slices. Bake for 30 minutes or until a tester inserted in the center comes out clean. Remove from oven and let sit for 2 minutes. Invert on a plate. Serve hot or warm with whipped cream. greased 8" or 9" pan. Cut slits on top. Repeat with remaining dough. Cover; let rise in warm place about 45 min. Bake at 350F 20-25 min. If desired, frost with powdered sugar frosting.