

Mini Pineapple Upside-Down Cakes

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Yield: 4 cakes

butter
brown sugar
frozen pineapple chunks,
thawed
1 egg
1/4 cup buttermilk
3 tablespoons butter,
melted
dash vanilla
1/2 cup flour
6 tablespoons granulated
sugar
1/8 teaspoon baking soda
pinch salt
confectioner's sugar (for
dusting)

Preheat the oven to 350 degrees.

Butter four four-ounce ramekins. Sprinkle them with brown sugar. Line the ramekins with pineapple chunks.

In a bowl, whisk the egg, buttermilk, melted butter and vanilla. Stir in the flour, granulated sugar, baking soda and salt. Divide the mixture among the ramekins.

Bake until golden, about 20 minutes. Let cool. Unmold.

Serve with confectioner's sugar.

Per Serving (excluding unknown items): 921 Calories; 41g Fat (39.3% calories from fat); 15g Protein; 126g Carbohydrate; 2g Dietary Fiber; 307mg Cholesterol; 639mg Sodium. Exchanges: 3 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 5 Other Carbohydrates.