

*My Kitchen!  
My Rules!*  
@LeighThomasBrown



# Cast Iron Skillet Pineapple Upside Down Cake

Recipe Credit: [www.allrecipes.com/recipe/255251/grandmas-pineapple-upside-down-cake/](http://www.allrecipes.com/recipe/255251/grandmas-pineapple-upside-down-cake/)

## Ingredients:

- 1/3 cup Butter
- 1/2 cup Dixie Crystals Brown Sugar, packed
- 8 Pineapple Rings
- 8 Pecan Halves
- 1 cup White Lily All-purpose Flour
- 1 teaspoon Baking Powder
- 1/4 teaspoon Morton® Kosher Salt
- 3/4 cup Dixie Crystals White Sugar
- 2 Eggs
- 1/4 cup Pineapple Juice

## Instructions:

### Step 1

- Preheat oven to 350 degrees F.

### Step 2

- Melt butter in a 9-inch cast iron skillet over medium heat. Stir in brown sugar; heat until bubbly. Remove from heat. Arrange pineapple rings and pecans on top.

### Step 3

- Sift flour, baking powder, and salt together in a bowl; repeat sifting twice more.

### Step 4

- Beat white sugar and eggs together in a bowl with an electric mixer until light and fluffy.

### Step 5

- Alternate folding flour mixture and pineapple juice into the egg mixture in 3 batches, beginning and ending with the flour mixture. Pour over pineapple slices.

### Step 6

- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Let cool in the skillet for 5 minutes. Invert carefully onto a serving platter.



For your weekly dose of  
cooking videos, please subscribe:

[WWW.MYKITCHENMYRULES.COM](http://WWW.MYKITCHENMYRULES.COM)

@LeighThomasBrown

@LeighBrownSpeaker



Carolina Home Search [www.LeighSELLS.com](http://www.LeighSELLS.com)