
PINEAPPLE UPSIDE-DOWN CAKE

By: *RuthAnn Zimmerman*

Heat oven to 350F, in a 9x13 pan, melt:

½ cup butter

When the butter is melted sprinkle it with:

1 & 1/3 cup brown sugar, and layer on:

2 pints pineapple zucchini, drained (or regular pineapple drained)

Mix together:

2 & 2/3 cup All-purpose flour

2 cups granulated sugar

1 TBS baking powder

1 tsp salt

Add:

2/3 cup oil (olive, vegetable or your oil of choice)

1 & 1/2 cups cultured dairy like, butter milk, clabber, or kefir. (*Make your own cultured milk by adding 1 TBS white vinegar to 1 & 1/2 cup fresh milk*)

2 eggs

1 tsp vanilla

Mix together until smooth and spread on top of pineapple/sugar/butter in pan, bake for 55–60 minutes at 350F.

Serve upside down with whipped cream or ice cream.



(How to video on our YouTube channel: Homesteading with the Zimmermans)