

# PINEAPPLE UPSIDE-DOWN CAKE

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PREP TIME  
30 MINUTES  
GRILLING TIME  
46 TO 58 MINUTES  
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This recipe has received rave reviews since it appeared in *Weber's Way to Grill* in 2008. Not surprisingly, folks often mention that flipping the cake upside down onto a platter is always a dramatic—and tense—moment. Nine times out of ten, though, it works just perfectly.



## TOPPING

6 slices peeled, cored fresh pineapple, each ½ inch thick

2 tablespoons unsalted butter, melted

½ cup packed dark brown sugar

¼ cup heavy whipping cream

½ teaspoon ground cinnamon

## BATTER

1 cup unbleached all-purpose flour

1 teaspoon baking powder

½ teaspoon kosher salt

¼ teaspoon baking soda

⅔ cup buttermilk

2 large eggs

1 teaspoon vanilla extract

½ cup (1 stick) unsalted butter, softened

¾ cup granulated sugar

## SERVES 6 TO 8

1. Prepare the grill for direct and indirect cooking over medium heat (350° to 450°F). Brush the cooking grates clean. Brush the pineapple rings on both sides with the butter and then grill over **direct medium heat**, with the lid open, until nicely marked, 4 to 6 minutes, turning once. Remove from the grill and let cool. Leave one ring whole and cut the others in half.

2. Have a sheet pan nearby. In a 12-inch cast-iron skillet, combine the brown sugar, cream, cinnamon and any butter remaining from brushing the pineapple slices and place over **direct medium heat**. Cook, with the lid open, until the sugar has melted and the liquid starts to bubble around the outer edge of the pan, about 2 minutes. Remove the skillet from the grill and place on the sheet pan. Place the whole pineapple slice in the center of the skillet and arrange the halved pineapple slices around it. Set aside.

3. In a bowl stir together the flour, baking powder, salt, and baking soda. In a second bowl whisk together the buttermilk, eggs, and vanilla. In a medium bowl, using an electric mixer, cream the butter and sugar on medium-high speed until lightened, 2 to 4 minutes. On low speed, add the buttermilk mixture and beat until mixed. Gradually add the flour mixture and beat until smooth, scraping down the sides of the bowl as needed. Spread the batter evenly over the pineapple slices.

4. Place the skillet over **indirect medium heat** and close the lid. Bake the cake, keeping the temperature of the grill at 350°F, until the top is golden brown and a skewer inserted into the center comes out clean, 40 to 50 minutes. Remove from the grill and let cool for about 10 minutes.

5. Run a paring knife around the inside edge of the skillet, then carefully invert the skillet and cake onto a platter. Slowly lift off the skillet and dislodge any pineapple slices that have stuck to the bottom of the skillet, replacing them on the cake top. Let the cake cool briefly before slicing into wedges and serving. The cake is best served warm or at room temperature the day it is made.