

Pineapple Upside Down Cake



Ingredients

16 pineapple slices	3 cups flour
1 1/2 cups butter	2 tablespoons white vinegar
1 1/4 cup milk	1/4 cup grape seed oil
1 1/2 cups brown sugar	2 1/4 cups sugar
16 pecans	2 teaspoons baking powder
1/4 teaspoon sea salt	1 teaspoon vanilla extract
1 1/4 cups applesauce	

Directions

Preheat oven to 350° F. Coat the inside of 2 round cake tins with oil and 1 tablespoon of flour. Split brown sugar in half and coat the 2 tins with the brown sugar. Melt 1/2 cup of butter, pour over brown sugar.

Split pineapple and pecans up between both cake tins. Make a circle inside the tin with pineapple, place last pineapple slice in center of tin. Put 1 pecan in center of each pineapple.

Mix together 1 tablespoon of vinegar with milk. In a separate bowl, beat remaining butter until a soft cream texture. Add sugar to butter and mix together. Stir in vanilla extract and applesauce. Mix together evenly.

Combine sea salt, flour and baking powder in a large bowl. Add milk mixture and also applesauce mixture to flour mixture. Stir all ingredients together. Stir in remaining vinegar. Pour cake batter into both cake tins. Bake cake for 40 minutes.

Remove from oven and flip upside down, let cool for 10 minutes before serving.