

Pineapple Upside Down Cake infused with Kona Pineapple and Orange Tea

Here is a delicious and unique twist on a classic dessert!
This recipe yields a 13 x 9" cake.

FOR THE TOPPING:

6 T unsalted butter
3/4 C brown sugar

1 1/2 cans pineapple slices (reserve juice)
Maraschino cherries (optional)

FOR THE ORANGE CAKE:

1-1/2 C unsalted butter, softened
2-1/4 C granulated sugar
4-1/2 lg eggs (use 4 lg eggs and 1 egg yolk)
3 C all-purpose flour
2-1/4 t baking powder
3/4 t baking soda

3/4 t [salt](#)
3/4 C buttermilk
1 1/2 C [Pineapple Upside-Down Cake](#) tea
(I used 4 T of tea and brewed in 16 oz of water, then measured 1-1/2 C of the tea)
1-1/2 t vanilla extract
Zest of 1-1/2 oranges

PREPARE THE TOPPING:

1. Preheat your oven to 350°F (175°C).
2. In a saucepan, melt the butter over medium heat. Add the brown sugar and stir until dissolved and bubbly.
3. Pour the mixture into a 13 x 9" cake pan, spreading it evenly.
4. Arrange the pineapple slices on top of the sugar mixture. Place a cherry in the center of each pineapple slice if desired.

PREPARE THE CAKE BATTER:

1. In a large bowl, cream the butter and sugar together until light and fluffy.
2. Add the eggs one at a time, beating well after each addition.
3. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
4. In another bowl, combine the buttermilk, Pineapple Upside-Down Cake tea, vanilla extract, and orange zest.
5. Gradually add the dry ingredients to the butter mixture, alternating with the tea mixture, beginning and ending with the dry ingredients. Mix until just combined.

ASSEMBLE AND BAKE:

1. Pour the batter over the pineapple slices in the baking pan, spreading it evenly.
2. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
3. Let the cake cool in the pan for about 10 minutes, then run a knife around the edges to loosen it.
4. Invert the cake onto a serving platter and let it cool completely.

Tips to achieve the perfect caramelized topping for your Pineapple Upside Down Cake:

USE THE RIGHT PAN:

A heavy-bottomed pan ensures even heat distribution, which helps prevent the sugar from burning.

MELT BUTTER AND SUGAR SLOWLY:

Melt the butter first, then add the brown sugar. Stir constantly over medium heat until the sugar is fully dissolved, and the mixture is bubbly. This helps create a smooth caramel.

AVOID STIRRING TOO MUCH:

Once the sugar starts to dissolve, avoid stirring too much to prevent crystallization. Swirl the pan gently if needed.

EVEN LAYER OF TOPPING:

Spread the caramel mixture evenly in the pan before adding the pineapple slices. This ensures uniform caramelization.

PINEAPPLE JUICE:

Adding a small amount of reserved pineapple juice to the caramel can enhance the flavor and help achieve a nice consistency.

PROPER BAKING TIME:

Ensure the cake is baked long enough for the caramel to set but not so long that it burns. Keep an eye on the cake towards the end of the baking time.

COOLING TIME:

Let the cake cool in the pan for about 10 minutes before inverting. This allows the caramel to set slightly, making it easier to release from the pan without sticking.

INVERTING THE CAKE:

Run a knife around the edges of the cake to loosen it before inverting onto a serving plate. This helps prevent the caramel from sticking to the pan.

By following these tips, you'll achieve a beautifully caramelized topping that's both delicious and visually appealing.

There are many tea flavors that could add a unique twist to your Pineapple Upside Down Cake. Here are a few suggestions:

EARL GREY (Bravo, Moonlight, or Bella Luna):

The citrusy notes from the bergamot in Earl Grey tea can complement the pineapple and add a sophisticated flavor.

CHAI:

Chai tea, with its blend of spices like cinnamon, cardamom, and cloves, can give the cake a warm, spiced flavor that's perfect for cooler weather.

HIBISCUS TEA:

Hibiscus tea can add a tart, floral note and a beautiful pink hue to the cake.

VANILLA ROOIBOS OR VANILLA OOLONG:

Vanilla rooibos (or oolong) tea can add a creamy, vanilla flavor that complements the caramel and pineapple.