

The logo for Inniskillin, featuring the brand name in a stylized, white, serif font with a decorative flourish underneath, set against a dark background.

SIGNATURE RECIPES FEATURING Vidal Icewine



Vanilla Pineapple Upside Down Cake

Fruit

- ½ cup Butter
- ¾ cup Brown Sugar
- 1 Peeled, Cored Golden Pineapple

Cake

- 1 cup Milk
- 1 Vanilla Bean, Halved and Scraped
- or 2 tsp Pure Vanilla Extract
- 1½ cups Granulated Sugar
- 1 cup Butter, Softened
- 2 Eggs
- 2½ cups Cake and Pastry Flour
- 2 tsp Baking Powder
- ½ tsp Salt

Fruit Butter the sides of a 9-in (23 cm) square baking pan and line bottom with parchment paper. Cut the pineapple lengthwise into ¾ - inch (1 cm) thick sticks. Cut each stick in half to make two shorter sticks. Melt the butter in a small saucepan. Add the brown sugar and simmer over low heat, stirring occasionally for 4 minutes. Scrape the sugar mixture into the prepared pan. Arrange the pineapple in two overlapping rows over the sugar mixture.

Cake Preheat the oven to 350°F (180°C). Combine the milk with the vanilla bean and scraped seeds in a small saucepan set over medium heat. Heat until milk is steaming. Remove from the heat and cover. Cream the butter with an electric mixer. Gradually beat in the sugar, until fluffy. Beat in the eggs.

Blend the flour with the baking powder and salt. Remove the vanilla bean pod from the milk. Add the flour mixture into the butter mixture in three additions alternating with the infused milk. Scrape down the sides of the bowl before each addition of milk. Beat the batter until smooth.

Spread the batter evenly over the pineapple and bake for 55 to 65 minutes or until a tester inserted into the centre of the cake comes out clean. Cool for 10 minutes. Turn out onto a rack and cool completely. Makes 12 Servings.

Serve as dessert paired with Inniskillin Vidal Icewine.

Developed by Dana McCauley & Associates