
Starfruit Pineapple Upside Down Cake

Author: Robin Young

Source: Adapted from: Epicurious



Servings: 12

Oven Temperature (F): 350

Preparation Time: 1 hour

Start to Finish Time: 2 hours

Categories: Desserts

Ratings: Moderate - 3

Cooking Time: 45 minutes

A great variation to the standard Pineapple Upside Down cake.

Ingredients - Cardamon Rum

3 Cardamon pods

3 T Rum

Ingredients - Topping

1 lg Starfruit

1 fresh Pineapple

Cherries

3/4 stick Unsalted Butter

3/4 c packed Brown Sugar

Ingredient5s - Cake

1 1/2 c All-Purpose Flour

2 t Baking Powder

1/4 t Salt

3/4 stick Unsalted Butter, softened

1 c granulated Sugar

2 lg Eggs

1 T Cardamon-Infused Rum

1 t Vanilla

1/2 c unsweetened Pineapple Juice

2 T Cardamon-Infused Rum for sprinkling

Cardamon Infused Rum

Crush 3 cardamom pods in a small bowl. Add 3 tablespoons of rum. Let stand for at least 30 minutes. Discard the pods and seeds.

Topping

Thoroughly wash Starfruit and slice it crosswise into 1/4 inch-thick slices. Slice the pineapple into 1/4 inch rounds also. Melt butter in a cast-iron skillet. Add brown sugar and simmer over moderate heat until sugar is melted and the mixture is sticky, about 4 minutes. Remove from heat. Arrange Starfruit and Pineapple on top of sugar mixture. Place a cherry into the center of each pineapple ring. Set aside.

Cake

Preheat oven to 350°F.

Sift together flour, making powder, and salt. Beat butter in a large bowl with an electric mixer until light and fluffy, then gradually add sugar, and eggs, 1 at a time. Beat in vanilla and 1 tablespoon of cardamom-infused rum. Add half of flour mixture and beat just until blended. Beat in pineapple juice, then add remaining flour mixture, beating just until blended. (Batter may appear slightly curdled.)

Spoon batter over pineapple topping and spread evenly. Bake until golden and a tester comes out clean, about 45 minutes. Let cake stand in skillet 5 minutes. Put a plate over skillet and invert cake onto plate. Replace any fruit stuck to bottom of skillet. Sprinkle the remaining 2 tablespoons of cardamom-infused rum over cake and cool on plate on a rack.