Pineapple Upside-Down Cake

Ingredients:

Topping:

1/4 cup (60g) unsalted butter, melted
1/2 cup (100g) packed light or dark brown sugar
8–10 pineapple slices (see note)*
15–20 maraschino cherries (see note)*

Cake:

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup (115g) unsalted butter, melted
3/4 cup (150g) packed light brown sugar
1/4 cup (50g) granulated sugar
1 large egg
1/4 cup (60g) yogurt or sour cream
1/2 cup (120ml) milk
1/4 cup (60ml) pineapple juice
1 tablespoon vanilla extract

Instructions:

1. **Preheat oven to 350°F (175°C).** Grease and flour a 9-inch round cake pan.
2. **Make the topping:** Melt butter in a saucepan over medium heat. Stir in brown sugar and cook until melted and bubbling. Remove from heat and pour into the prepared pan, tilting the pan to coat the bottom evenly. Arrange pineapple slices in a single layer on top of the brown sugar. Place a maraschino cherry in the center of each pineapple slice.
3. **Make the cake:** In a medium bowl, whisk together flour, baking powder, and salt. In a large bowl, whisk together melted butter, brown sugar, and granulated sugar until light and fluffy. Beat in the egg, then stir in yogurt, milk, pineapple juice, and vanilla extract. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
4. **Pour the batter over the pineapple and cherries.** Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
5. **Cool the cake** for 10 minutes in the pan, then invert onto a serving plate. Serve warm or at room temperature.