

Pineapple Upside Down Wisconsin Gouda Cake

Servings: 6

Ingredients:

1 8-ounce can pineapple slices
1/4 cup unsalted butter, melted
1/2 cup light brown sugar, packed
3/4 cup flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup unsalted butter, softened
3/4 cup sugar
2 large eggs
1 cup (4 ounces) Wisconsin Gouda cheese, finely shredded
Heavy cream, whipped (optional)

Cooking Directions:

Preheat oven to 375° F. Line the bottom of a round 8 x 2-inch cake pan with parchment or waxed paper. Set aside.

Drain the pineapple slices, reserving 1/2 cup juice. (Add water to make 1/2 cup if necessary.) Combine melted butter, brown sugar and 1/4 cup of the pineapple juice. Spread mixture in prepared cake pan. Arrange 3 or 4 pineapple slices over mixture. Set aside.

Stir together flour, baking powder and salt in a mixing bowl. In another bowl, cream butter and sugar with an electric mixer. Add eggs, one at a time, beating well after each addition. Add flour mixture and beat on low speed until well-combined. Stir in remaining pineapple juice and cheese. Spread batter over pineapple slices in cake pan. Bake for 30 to 35 minutes. Cool 10 minutes. Carefully invert onto serving platter. Remove pan and paper. Serve warm with whipped cream, if desired.



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