



[Pineapple Upside Down Cake](#) (with dark rum sauce)

Recipe found on AnnsEntitledLife.com

Prep Time:25 minutes

Cook time:90 minutes

Rum Sauce Ingredients:

- ¾ Cup Brown Sugar
- 1 ¼ Cup Dark Rum
- 2 TBSP Pineapple Juice
- ¼ Cup Butter

Pineapple Cake Ingredients:

- 9 Pineapple Rings, canned
- ¾ Cup Butter
- 1 ½ Cups Sugar
- 3 Eggs
- 1 tsp Vanilla
- 2 tsp Rum
- 2 Cups Flour
- ½ tsp Salt
- ½ tsp Baking Powder
- 1 Cup Pecans, finely chopped, divided

Directions:

- Preheat oven to 350°
- In a small pot combine brown sugar, 1 ¼ cups dark rum and pineapple juice.
- Bring brown sugar and rum mixture a boil over medium high heat then reduce and simmer until a slightly syrupy consistency, approximately 12-15 minutes.
- Add ¼ cup of butter to the rum sauce, stir until melted.
- Remove rum sauce from heat.
- Add the pineapple rings to the rum sauce coat them.
- Place the coated pineapple rings in the bottom of a greased 8"x8" inch pan slightly overlapping them.

- In a mixing bowl cream together the $\frac{3}{4}$ cup butter and 1 $\frac{1}{2}$ cups sugar.
- Add the eggs one at a time mixing thoroughly between each addition.
- Stir in vanilla and 2 teaspoons of rum.
- Slowly mix in the flour, salt and baking powder.
- Stir in $\frac{1}{2}$ cup of the pecans.
- Pour cake batter over the pineapple rings and bake at 350° until a tester inserted in the center comes out clean, approximately 80-90 minutes.
- Remove from oven and let cool.
- Run a knife around the edges of the pan and slowly invert the cake onto a serving platter.
- When ready to serve, reheat the rum sauce.
- Cut pineapple cake into desired size pieces.
- Sprinkle with remaining pecans, heat the sauce to a simmer and drizzle over the slices.

Makes 9 servings Pineapple Upside Down Cake