

Single Serving Pineapple Upside Down Cake



It's been a while since I tried a new single serving treat. Over Easter we had pineapple rings on our ham and it got me to thinking about pineapple upside down cake.

And then...once I was thinking about it, I COULDN'T STOP thinking about it.

And then I had to have it or I was going to go crazy.

Well...more crazy than I already am, that is.

So I had originally planned on making a full sized version but, as it turns out, my family "doesn't really care for" pineapple upside down cake.

I know, right? What the heck.

I decided to come up with a single serving version that was perfect for me to sit and eat in front of them and not share.

I really like this version. It is sweet but not *too* sweet. I didn't have any pineapple rings so I went with crushed pineapple therefore it does not look as fancy schmancy. I will remedy that the next time I buy pineapple rings and make this again.



Pineapple Upside Down Cake (Single Serving)

Ingredients

Topping

2 tsp butter
3 Tbsp brown sugar
2 Tbsp crushed pineapple
2 maraschino cherries, diced

Cake

5 Tbsp flour
1 Tbsp graham cracker crumbs
1/8 tsp baking soda
1 egg (small)
1/8 tsp vanilla
2 Tbsp pineapple juice
1 tsp coconut oil, melted

Directions

Preheat oven OR toaster oven to 350. Lightly spray a single serving, oven safe dish with cooking spray.

Place butter and brown sugar into the dish, microwave for about 15 seconds - to melt butter - and then stir to combine. Spread evenly in dish.



Sprinkle with crushed pineapple and maraschino cherries.



In a separate bowl, whisk together flour, graham cracker crumbs, and baking soda. Add egg, vanilla, pineapple juice, and coconut oil. Stir until just combined.
Spread over pineapple and cherries.



Bake at 350 for 10 to 15 minutes. Until top is browned and toothpick inserted in center comes out clean.



Let cool for 2 - 3 minutes. Run a knife around the outside of the cake to loosen sides. Carefully invert dish onto serving platter.



tah-dah

Perfect pineapple upside down cake for one.

Okay, for two, if you are in a sharing mood.

This is ohwowsuperfantastic served warm with whipping cream.



I took this photo with a pretty little swirl of whipping cream because I didn't want you to see how I really ate it. Smothered, neck deep in whipping cream.

This way you will still believe I am a dainty, proper lady.

What?

I could be.

Don't judge me.

Be sure to visit [The Rustic Pig](#) and [Jam Hands](#) and [Feeding Big](#) for some great links!

<http://joandsue.blogspot.ca/search/label/single%20serving?updated-max=2013-04-25T15:24:00-07:00&max-results=20&start=83&by-date=false>