

Pineapple Upside Down Cakes

Cake

8 eggs
2½ cups sugar
½ cup brown sugar
1 cup pineapple juice
2 Tbsp Goslings rum
3 cups flour
4½ tsp baking powder
1 tsp cinnamon
¼ cup cornstarch
1 tsp salt

Topping

9 Tbsp butter
2 ¼ cups brown sugar
1 cinnamon stick
2 cups pineapple juice
½ cup Luxardo syrup
2 Tbsp Goslings rum
1 tsp salt
12 peeled and cored pineapple slices.

1. *For the cake batter*, whip the eggs and sugars until smooth and creamy.
2. Add juice and rum and whip to fully incorporate.
3. Combine dry ingredients and gently incorporate into batter. Set aside.

4. *For the topping*, melt butter and sugar.
5. Add remaining ingredients except pineapple and simmer until almost all the liquid has evaporated and the mixture is thick and syrupy.
6. *For the cakes*, grease and flour 12 springform pans.
7. Divide topping syrup mixture between pans - about 1 ounce each.
8. Place pineapple slice in each pan and refrigerate 30 minutes.
9. Divide batter between each pan – about 3 ounces each, and bake at 325 for 20-25 minutes, checking with a toothpick for doneness. Allow to cool at room temperature, then refrigerate until use.