

# Upside-Down Blood Orange Pineapple Cake

## INGREDIENTS:

- 3 tablespoons D'Olivo Fused Blood Orange Olive Oil
- 1/3 cups of brown sugar
- 1 tablespoon water
- 1 pineapple – cut into slices and chopped (or 1 can of pineapple)
- 1 1/3 cups all-purpose flour
- 2/3 cup granulated sugar
- 2 teaspoon baking powder
- 2/3 cup milk
- 3 teaspoons D'Olivo Mild Ultra Premium EVOO
- 1 egg
- 1 teaspoon vanilla

## DIRECTIONS:

Mix D'Olivo Blood Orange Olive Oil with brown sugar and water. Pour into a 9" round cake pan and spread, covering the bottom. Arrange pineapple slices in the pan. Set aside.

In a mixing bowl, stir together dry ingredients. Add milk. Stir in D'Olivo Mild EVOO. Add egg and vanilla. Beat until combined and batter reaches a creamy consistency. Spoon batter over fruit in the cake pan.

Bake for 30-35 minutes. Remove from oven and cool for 5 minutes. When cake is cooled, loosen from pan, place plate on top of cake and invert cake onto plate. Serve warm.

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