

Easy Vegan Pineapple Upside-Down Cake



Ingredients

Topping:

- 30 g vegan butter (or coconut oil)
- 70 g brown sugar
- Pineapple rings (5–6 tinned or fresh)
- Maraschino cherries (optional)

Cake Batter (Pound Cake Style):

- 190 g plain flour
- 1 tsp baking powder (about 4 g)
- ½ tsp baking soda (about 2.5 g)
- ¼ tsp salt
- 150 g sugar
- 120 ml neutral oil (e.g., canola, sunflower, or melted coconut oil)
- 180 ml non-dairy milk (e.g., almond, soy, oat)
- 1 tbsp apple cider vinegar or lemon juice (15 ml)
- 1 tsp vanilla extract (5 ml)
- ¼ tsp almond extract (optional, about 1.25 ml)

Method

1. Prep the tin and topping
2. Preheat oven to 175°C (fan 160°C).
3. Grease a 23 cm round cake pan or a 20 cm square pan (or line the tin if it has a removable base).
4. Melt the vegan butter and pour it into the bottom of the pan. Sprinkle over the brown sugar.
5. Arrange pineapple rings and place cherries in the centres if using.
6. In one bowl, whisk together flour, baking powder, baking soda and salt.
7. In another bowl, combine sugar, oil, plant milk, vinegar/lemon juice and extracts.
8. Pour wet into dry and stir just until combined - don't overmix.
9. Assemble and bake
10. Gently spread the batter over the pineapple topping.
11. Bake for 35–45 minutes, or until a toothpick comes out clean.
12. Cool and flip
13. Let cool for 10–15 minutes.
14. Loosen edges and invert onto a plate. Cool before slicing or serve warm.
15. Tips
16. If you want even more pineapple flavour in your cake, add 2 tbsp of pineapple juice (from the can) to the batter.
17. For a richer cake, use canned coconut milk instead of regular non-dairy milk, but this will give your cake a more coconutty taste.

