

Best Pineapple Upside Down Bundt Cake

The **Best Pineapple Upside Down Bundt Cake** is a stunning twist on the classic dessert that's as easy as it is impressive. With caramelized pineapple rings, glossy cherries, and a buttery golden cake, it's a showstopper that's perfect for any occasion. The Bundt shape makes it elegant enough for celebrations, yet simple enough for a weeknight treat. Moist, rich, and bursting with tropical flavor, this cake proves that the best desserts are often the easiest to make.

The Beauty of the Bundt

A Classic Dessert Reinvented

The Bundt version of pineapple upside down cake turns a familiar favorite into a centerpiece-worthy dessert. The shape captures the caramel topping perfectly, allowing it to drip into the ridges and form a glossy, irresistible coating. When flipped, the result is a beautifully patterned cake that needs no extra decoration to impress.

Why It's a Crowd Favorite

This cake combines convenience with elegance. Using a cake mix keeps things simple, while the addition of butter, pineapple, and brown sugar transforms it into a bakery-style dessert. The flavor is nostalgic yet sophisticated, with each bite offering the perfect balance of sweetness, tang, and buttery caramel richness.

Easy Pineapple Upside Down Bundt Cake

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Description

A rich, buttery Bundt cake with caramelized pineapple rings, cherries, and golden caramel glaze for a showstopping dessert.

Ingredients

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Scale

- ☐ 1 box yellow cake mix
 - ☐ 1 stick butter, halved and melted
 - ☐ ¼ cup brown sugar
 - ☐ 3 eggs
 - ☐ 20 oz crushed pineapple in juice
 - ☐ 1 can pineapple rings
 - ☐ 1 small jar maraschino cherries
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C).
2. Pour half of the melted butter into the Bundt pan and brush it along the bottom and sides.
3. Sprinkle brown sugar evenly to form the caramel layer.
4. Arrange pineapple rings and cherries on top of the sugar mixture.
5. In a mixing bowl, combine cake mix, eggs, crushed pineapple, and remaining butter.
6. Beat on medium speed for 1 minute, scrape sides, and beat again for 1 minute on high.
7. Pour the batter into the prepared pan and bake for 40 minutes.
8. Cool for 15 minutes, then invert onto a serving plate.
9. Serve warm or at room temperature.

Notes

For a tropical twist, add shredded coconut or substitute some liquid with coconut milk. Store covered for up to three days at room temperature or refrigerate for longer freshness.

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Preparing the Pan and Topping

Building the Caramel Foundation

A well-prepared pan ensures both flavor and presentation. Pour half of the melted butter into the Bundt pan and brush it along the bottom and sides. Sprinkle brown sugar evenly to create a rich caramel base that melts beautifully as the cake bakes. This layer will later form the signature golden topping when you invert the cake.

Creating the Perfect Pineapple Pattern

Arrange pineapple rings evenly around the pan, pressing them gently into the sugar mixture. Place a maraschino cherry in the center of each ring. The combination of the golden fruit and bright red cherries gives this dessert its instantly recognizable, festive look. The placement also guarantees that every slice gets a perfect mix of fruit and cake.

Mixing the Cake Batter

The Magic of Cake Mix

Start with a box of yellow cake mix to simplify the process. Add eggs, crushed pineapple, and the remaining melted butter. The pineapple adds natural sweetness and moisture, ensuring the cake turns out soft without being overly dense. Mix on medium speed for one minute, then high for another minute until smooth and creamy.

Getting the Right Texture

The batter should be thick but pourable, with a smooth consistency that spreads evenly in the pan. Avoid overmixing, which can make the cake tough. Once ready, pour the batter carefully over the arranged fruit, smoothing the top for an even bake.

Baking and Flipping

Timing It Right

Preheat the oven to 350°F (175°C) and bake for about 40 minutes, or until a toothpick inserted in the center comes out clean. The cake should be golden brown and springy to the touch. Perfect baking allows the caramel to set while keeping the crumb tender and moist.

The Flip that Makes the Magic

After baking, let the cake cool in the pan for about 15 minutes. Place a serving platter or cake stand over the pan, hold both firmly, and invert them together. Lift the pan slowly to reveal a glossy, golden cake crowned with pineapple and cherries. It's a visual masterpiece that smells just as amazing as it looks.

Serving and Pairing

Serving Suggestions

This cake tastes heavenly warm, when the caramel is still silky, but it's just as good at room temperature. For an indulgent touch, top each slice with whipped cream or a scoop of vanilla ice cream. The contrast between the warm caramel and cool cream is pure perfection.

Creative Pairings

If you want to elevate your dessert game, drizzle the cake with a bit of caramel sauce before serving. For frosting and topping inspiration, explore [Aaron Recipes' carrot cake guide](#), which shares excellent tips on pairing fruit-based cakes with creamy frostings.

Tips for Success

Avoid Sticking

Bundt pans can be tricky, but a generous butter coating ensures an easy release. You can also use nonstick spray with flour for extra security. Let the cake rest before flipping—this prevents the caramel from pooling and helps it stick perfectly to the top of the cake.

Keep Pineapple Dry

Too much moisture from the fruit can prevent caramelization. Pat pineapple rings dry before layering them in the pan. This keeps the caramel topping thick, shiny, and flavorful instead of watery.

Fun Variations

Coconut-Pineapple Fusion

For a tropical twist, add half a cup of shredded coconut to the batter. The coconut adds texture and depth that complement the pineapple's sweetness. You can also replace some of the milk or water in the cake mix with coconut milk for an extra-rich flavor.

Rum-Infused Upgrade

For an adults-only version, add a tablespoon or two of dark rum to the batter or drizzle it over the finished cake. The rum enhances the caramel flavor and gives the cake a subtle warmth that's perfect for special occasions.

FAQs

Can I use fresh pineapple?

Yes, just slice it thinly and pat dry. Fresh pineapple adds a bright, natural flavor but can release extra juice, so reduce any added liquid slightly.

What if I don't have a Bundt pan?

You can use a 9×13-inch baking dish instead. The baking time will be about 35–40 minutes, and you'll get a flatter but equally delicious cake.

Can I make it ahead of time?

Absolutely. Bake the cake a day in advance, cool it, and cover tightly. The flavors deepen overnight, making it even more flavorful the next day.

How do I store leftovers?

Store at room temperature for up to three days or in the refrigerator for up to five. For best results, warm slices slightly before serving to reactivate the caramel glaze.

Conclusion

The **Best Pineapple Upside Down Bundt Cake** captures everything you love about the traditional recipe but makes it even more beautiful and effortless. With golden caramelized fruit, a moist buttery cake, and that signature Bundt shape, it's a dessert that looks impressive yet feels comforting and familiar. Whether for holidays, birthdays, or simple family gatherings, this cake is always the perfect centerpiece.