

Moist Pineapple Upside Down Cake

The **Moist Pineapple Upside Down Cake** combines the perfect balance of caramelized fruit and buttery vanilla cake in a dessert that's soft, flavorful, and beautiful to serve. Every bite melts in your mouth with a tropical sweetness that feels both nostalgic and fresh. Whether it's for a family gathering, a celebration, or just a cozy weekend bake, this recipe delivers a stunning dessert with minimal effort.

The Secret to a Moist Cake

Why Moisture Matters

What makes a pineapple upside down cake truly memorable is its texture. A dry cake loses that indulgent, melt-in-your-mouth quality, while the right balance of butter, sugar, and fruit creates a moist, tender crumb that stays fresh for days. The caramelized topping seeps gently into the cake, infusing every layer with pineapple flavor.

How Pineapple Enhances the Texture

Pineapple is naturally juicy, and when baked, it releases syrup that keeps the cake soft. By combining pineapple juice with cake mix and butter, you ensure a cake that stays moist without becoming soggy. The result is a dessert that's rich yet light, indulgent yet balanced.

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- Author: [Aaron recipes](#)

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Description

A moist and buttery pineapple upside down cake topped with caramelized pineapple slices and cherries. Simple, classic, and irresistibly soft.

Ingredients

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Scale

- ☐ ¼ cup unsalted butter
 - ☐ ¼ teaspoon fine sea salt
 - ☐ 1 cup packed light brown sugar
 - ☐ 20 oz pineapple slices (12 slices), juices reserved
 - ☐ 28 maraschino cherries
 - ☐ 1 (15.25 oz) vanilla cake mix, sifted
 - ☐ 1 cup pineapple juice (add water if needed)
 - ☐ 3 large eggs
 - ☐ ½ cup vegetable oil
 - ☐ 1 tablespoon vanilla extract
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C) and grease a 9×13-inch pan.
2. Melt butter in the pan, swirl to coat the bottom evenly.
3. Mix brown sugar and salt; sprinkle over the melted butter.
4. Arrange pineapple slices on top and place cherries in centers and between slices.
5. In a bowl, combine cake mix, pineapple juice, eggs, oil, and vanilla.
6. Mix for 2 minutes until smooth and creamy.
7. Pour batter over fruit and spread evenly.
8. Bake 45–50 minutes, until golden and a toothpick comes out clean.
9. Cool for 10 minutes, run a knife around edges, then invert onto a serving platter.
10. Serve warm or at room temperature.

Notes

For a tropical twist, add shredded coconut to the batter or a splash of rum for extra depth. Store covered at room temperature for 3 days or refrigerate for up to 5.

Did you make this recipe?

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

Preparing the Perfect Topping

Creating the Caramel Base

The topping begins with melted butter and packed brown sugar. Spread the mixture evenly across the bottom of your baking pan, and add a small pinch of sea salt to enhance flavor. This combination caramelizes in the oven, turning into a glossy, golden syrup that makes every slice irresistible.

Arranging the Pineapple and Cherries

Lay pineapple slices neatly across the caramel mixture, then place maraschino cherries in the center of each slice and around the edges. This step not only adds color but also ensures the fruit juices blend beautifully with the caramel, creating that classic golden top once inverted.

Mixing the Cake Batter

A Simple Yet Flavorful Batter

In a large bowl, combine a box of vanilla cake mix, pineapple juice, eggs, vegetable oil, and vanilla extract. The pineapple juice replaces water, adding natural sweetness and tropical aroma while keeping the crumb moist. Mix for two minutes until smooth and creamy.

Achieving a Fluffy Texture

Avoid overmixing the batter. Overmixing can lead to a dense cake instead of a soft one. Once the ingredients are combined, pour the batter gently over the arranged fruit, spreading evenly with a spatula for uniform baking.

Baking the Cake

Time and Temperature

Bake the cake at 350°F (175°C) for 45–50 minutes. The top should turn golden brown, and a toothpick inserted in the center should come out clean. The edges will slightly pull away from the

pan, signaling that it's ready to flip.

The Flip that Creates the Magic

After baking, let the cake rest for 5–10 minutes. Run a knife around the edges, place a serving platter over the pan, and invert. Tap the bottom gently before lifting. The caramelized fruit will glisten beautifully, revealing a cake that looks just as good as it tastes.

Serving Suggestions

Serve Warm or Cooled

This cake tastes best warm, when the caramel is soft and slightly sticky. It's just as delicious at room temperature or chilled, where the flavors deepen. Pair it with whipped cream or vanilla ice cream for an extra decadent treat.

Presentation Tips

Because of its golden topping and vibrant fruit, this cake doesn't need elaborate decoration. For a festive touch, sprinkle lightly with shredded coconut or drizzle a little caramel sauce over the top. You can also find presentation ideas in [Aaron Recipes' carrot cake guide](#), which shares helpful tips for elevating classic desserts.

Tips for Extra Moisture

Use Room-Temperature Ingredients

Butter, eggs, and juice blend better when at room temperature, creating a smooth batter and consistent texture. Cold ingredients can cause uneven mixing and dense spots.

Don't Overbake

The difference between moist and dry lies in a few minutes. Check the cake early—when it's springy to the touch and lightly golden, it's done. Overbaking evaporates too much moisture, dulling the flavor.

Fun Variations

Coconut-Pineapple Bliss

For a tropical twist, add ½ cup of shredded coconut to the batter. The coconut absorbs the caramel glaze beautifully and adds chewiness that complements the juicy pineapple.

Rum-Infused Version

Add one to two tablespoons of light or dark rum to the batter for a grown-up twist. The rum deepens the caramel flavor and adds a subtle warmth that enhances the pineapple perfectly.

FAQs

Can I use fresh pineapple?

Yes, just slice it thin and pat dry before using. Fresh pineapple adds bright flavor but releases more liquid, so reduce the added juice slightly.

Can I make this ahead of time?

Absolutely. Bake it a day before serving, let it cool, and cover tightly. The caramel topping stays glossy, and the flavor actually improves overnight.

What if the caramel sticks to the pan?

Run a knife around the edges and give the pan a firm tap before flipping. Greasing the sides of the pan generously also helps ensure a clean release.

Can I bake it as cupcakes or mini cakes?

Yes, divide the fruit and batter into greased muffin tins and bake for about 18–20 minutes for adorable individual servings.

Conclusion

The **Moist Pineapple Upside Down Cake** is a dessert that perfectly balances simplicity, nostalgia, and elegance. With caramelized pineapple slices, cherries, and a soft, buttery crumb, it's a treat that looks spectacular and tastes even better. This easy recipe guarantees a moist, flavorful cake every time—whether you serve it warm with ice cream or chilled with whipped cream. Every bite captures the tropical sweetness that makes this cake a timeless favorite.