Pineapple Upside Down Cake

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
2	teaspoons	baking powder
1/4	teaspoon	salt
6	tablespoons	unsalted butter
3	tablespoons	unsalted butter - cut into small pieces
1	cup	sugar
2/3	cup	sugar - for topping
2	large	egg
1	teaspoon	vanilla extract
1/2	cup	milk
7		thin rounds pineapple

Preheat oven to 350. In a large bowl, combine flour, baking powder, and salt; set aside.

With an electric mixer, cream 6 tbspns buter and 1 cup sugar until light and fluffy. Add eggs and vanilla; beat until combined. Add flour mixture in 3 additions alternatively with the milk in two, beginning and ending with the flour. Mix until just combined.

In a 10" heavy skillet, pour 2/3 cup sugar and place over medium heat. Let sugar melt and stir with wooden spoon until melted and golden, 2-3 minutes. Remove pan from heat; add 3 tbspns butter, stirring to incorporate. Place one pineapple round in center of pan. Arrange the rest in a circle, overlapping slightly if needed.

Spoon batter over pineapples in skillet. Bake for about 45 minutes.

Cool cake in pan 5 minutes. Run knife around edge and invert on platter.