Pineapple Upside-Down Cake

Ingredients

1/4 cup	Agave nectar, or brown rice syrup
1 tbsp	lemon juice
1	pineapple, cut into chunks or rings, or 1 can unsweetened pineapple
1 ½ cup	whole wheat pastry flour
2 ¼ tsp	baking powder
½ tsp	cinnamon
¼ tsp	ground ginger
¼ tsp	nutmeg
¼ tsp	cloves
¼ tsp	salt
1 cup	soy or rice milk
½ cup	Agave nectar, or brown rice syrup, or maple syrup
1 ½ tsp	vanilla

Preparation

- Preheat oven to 350 degrees

- Use a non-stick 9-inch cake pan, or *lightly* oil a 9-inch cake pan

- Drizzle sweetener and lemon over the bottom of the pan

- Arrange fruit to cover the bottom of the pan

- Mix dry ingredients well

- In a separate bowl, whisk together wet ingredients

- Add wet to dry and stir well

- Pour over fruit

- Bake until the center is done (about 40 minutes)

- Cool for 10 minutes

- Invert onto a cooling rack or serving plate