



## Pineapple Upside Down Cake in the Air Fryer (Easy & Irresistible!)

### Description

What happens when you take a timeless dessert like pineapple upside down cake and give it a modern twist? You get the **Air Fryer Pineapple Upside Down Cake** – a delightful, sweet, and buttery dessert with caramelized brown sugar, tangy pineapple rings, and bright red cherries, all cooked to perfection in your trusty air fryer.

This recipe takes just minutes to prep, and you’ll love the way the air fryer makes the edges crisp while keeping the center moist and fluffy. Using a boxed cake mix, this version is ultra-easy, beginner-friendly, and nearly foolproof. It’s the perfect way to wow your guests without turning on the oven!

### 🍰 A Slice of History: Origins of Pineapple Upside Down Cake

The pineapple upside down cake dates back to the early 1900s when canned pineapple became popular in American households. Before that, “skillet cakes” with fruit and sugar on the bottom were baked in cast iron pans. When Dole began mass-producing canned pineapples in the 1920s, recipes featuring their product exploded in popularity, especially in the form of the now-iconic upside down cake.

Traditionally baked in the oven, this cake is now getting a 21st-century update with the air fryer – same great taste, but easier and faster.

### 👉 Why You Need to Make This Air Fryer Pineapple Cake

- **Quick and easy:** Ready in under 35 minutes.
- **No oven needed:** Perfect for summer or small kitchens.
- **Crowd-pleasing flavor:** Buttery, caramelized, and tropical.
- **Beginner-friendly:** No baking expertise required.
- **Beautiful presentation:** Always impresses guests with minimal effort.

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## Ingredients List (with Substitutions)

Here's everything you'll need to make this luscious air fryer dessert:

### Main Ingredients:

- **1 box pineapple cake mix** or yellow cake mix with a splash of pineapple juice for extra flavor
- **Ingredients listed on the cake box** (typically eggs, water, oil)
- **1/2 stick butter (1/4 cup)** melted
- **1/2 cup brown sugar** light or dark works

### For the Glaze and Topping:

- **1 can pineapple slices** in juice (not syrup)
- **Maraschino cherries** optional, but traditional and colorful

## Equipment You'll Need

- **Air fryer** (basket-style or oven-style)
- **6" springform pan**
- **Wire rack** (to elevate the pan inside the air fryer)
- **Cooking spray or non-stick baking spray** (like PAM)
- **Parchment paper** (optional, for easier cleanup)
- **Aluminum foil** (to prevent over-browning)

## Step-by-Step Instructions

Follow these simple directions to make your pineapple upside down cake in the air fryer:

### 1. Prepare the Pan

- Spray the **springform pan** with cooking spray.
- Cut a round of parchment paper to fit the bottom and secure it using the springform ring.
- This helps prevent the brown sugar glaze from leaking and sticking.

### 2. Make the Glaze

- In a bowl, **melt 1/2 stick of butter**.
- Mix with **1/2 cup brown sugar** until fully combined.
- Pour this mixture evenly into the bottom of your prepared pan.

### 3. Add Fruit

- Arrange **pineapple rings** on top of the sugar mixture.

- Place **maraschino cherries** in the center of each ring.

#### 4. Mix Cake Batter

- Prepare the **pineapple cake mix** according to package instructions.
- You can replace some of the water with pineapple juice for a richer flavor.

#### 5. Add Batter

- Gently **pour the batter** over the pineapple slices.
- Smooth the top with a spatula.

#### 6. Cover and Bake

- Cover the top of the pan with **aluminum foil**.
- Place the pan on a **wire rack** inside your air fryer basket.
- **Air fry at 350°F (175°C) for 28 minutes.**

#### 7. Final Browning

- Carefully remove the foil.
- Continue to air fry for **another 5 minutes** to brown the top.

#### 8. Cool and Invert

- Let the cake cool in the pan for about 10 minutes.
- Run a knife around the edges and release the springform ring.
- Carefully invert onto a serving plate and remove parchment.

### Recipe Card

#### Air Fryer Pineapple Upside Down Cake

- **Prep Time:** 10 minutes
- **Cook Time:** 33 minutes
- **Total Time:** 43 minutes
- **Servings:** 6
- **Calories:** Approx. 300 per serving

### How to Store & Reheat

#### Storage:

- Let cake cool completely.
- Store leftovers in an airtight container in the refrigerator for up to **4 days**.

## Reheating:

- Warm slices in the **microwave** for 15-20 seconds.
- Or reheat in the **air fryer** at 300°F for 2-3 minutes.

## • Serving Suggestions

Pair your air fryer pineapple upside down cake with:

- A scoop of **vanilla ice cream**
- Fresh **whipped cream**
- A drizzle of **caramel sauce**
- A tropical **fruit salad** on the side

## • Frequently Asked Questions (FAQ)

### Can I use a different cake mix?

Yes! Yellow or vanilla cake mix works well. Add a bit of pineapple juice for flavor.

### Can I make this gluten-free?

Absolutely. Use a gluten-free cake mix and follow the same instructions.

### What if I don't have a springform pan?

Use a small round cake pan that fits in your air fryer. Just line it well.

### Do I have to use cherries?

No - they're traditional but optional. You can skip or replace with berries.

### Can I make this ahead?

Yes. Make a day in advance and store covered in the fridge. Reheat before serving.

## •® Pro Tips for Success

- **Line your pan** well to prevent leaks and sticking.
- **Use parchment and foil** for easy cleanup and even baking.
- **Don't overfill** your pan - leave space for rising.
- **Test doneness** with a toothpick.
- **Cool slightly** before flipping to avoid breaking the cake.

# ð??• Call to Action

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