Coconut and fresh - pineapple upside-down cake

SERVES 8 | 1 1/4HOURS

This dutch-oven dessert cooks more evenly if you use charcoal rather than wood for fuel.

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CAKE
1 1/3 cups flour
1/4 cup sugar
1 1/4 tsp-baking powder
1/4 tsp. salt
1/2 cup sweetened flaked coconut
1/3 cup vegetable oil
1/2 cup cream of coconut(*)
2 large eggs

TOPPING
1/2 cup butter
1/3 cup butter
1/4 cup-sugar
2 cups 1/2-in. fresh pineapple chunks

1. Make cake batter: Whisk together dry ingredients in a medium bowl.
Then whisk in
remaining ingredients until blended.
2. Prepare a fire for top and bottom dutch-oven cooking (see page 78),
but using only 40 briquets. Line a 4-qt. cast-iron camp dutch oven with
foil so it comes up the sides to the top.
3. Make topping: Melt butter in dutch oven, rotating to coat sides.
Sprinkle sugar on bottom of pan/then scatter pineapple on top. Gently
spread batter over pineapple, cover, and arrange coals on top of pot.
4. Cook cake, rotating pan every 5 minutes and pushing top coals;
together as they burn down, until a toothpick inserted in several places
comes out with no white dough sticking to it, about 35 minutes. Let
cool 10 minutes. Lift cake from pan using foil. Invert onto a plate and
gently peel off foil, replacing any pineapple that sticks to it.
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* Find with cocktail supplies at well-stocked grocery stores.

PER SERVING 401 CAl., 51%(204 CAL.) FROM FAT: 4.4 G PROTEIN; 23 G FAT (11 G SAT.);47.G CARBO (l.7 G FIBER); 231 MG SODIUM; 66 MG CHOL.

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