

PINEAPPLE RUM CAKE WITH DRIED PINEAPPLE FLOWERS

INGREDIENTS:

FOR CAKE:

360g all-purpose flour
10g (2 teaspoons) baking powder
5g (1 teaspoon) baking soda
Pinch of salt to taste
200g granulated sugar
200g packed brown sugar
240ml avocado oil
2 teaspoons LorAnn Pineapple Bakery Emulsion
2 teaspoons LorAnn Rum Bakery Emulsion
4 large eggs
240ml sour cream
200g crushed pineapple, partially drained (1 cup pineapple removed from a 20 oz can)



FOR PINEAPPLE CURD:

360g (1 1/2 cups) crushed pineapple (fresh or canned, drained)
150g (3/4 cup) granulated sugar
3 large egg yolks
56g (1/4 cup) salted butter, cubed
8g (1 tablespoon) cornstarch
Pinch of salt
15g (1 tablespoon) lemon juice (optional, for a bit of tang)

FOR BUTTERCREAM:

180g pasteurized egg whites (from a carton)
630g powdered sugar
2 teaspoons LorAnn Pineapple Bakery Emulsion
2 teaspoons LorAnn Rum Bakery Emulsion
Pinch of salt
454g (2 cups) salted butter, room temperature

FOR DRIED PINEAPPLE FLOWERS:

1 fresh (smaller) pineapple

DIRECTIONS:

For Cake:

1. Preheat your oven to 350°F (180°C). Grease three 8-inch round cake pans and line the bottoms with parchment paper for easy removal.
2. In a medium-sized bowl, whisk together 360g (3 cups) all-purpose flour, 10g (2 teaspoons) baking powder, 5g (1 teaspoon) baking soda, and a pinch of salt until well combined. This ensures even distribution of leavening agents and seasoning throughout the cake.
3. In a large bowl, whisk together 200g (1 cup) granulated sugar, 200g (1 cup) packed brown sugar, 240ml (1 cup) avocado oil, and 2 teaspoons of each pineapple emulsion and rum emulsion until smooth and combined.
4. Add 4 large eggs to the sugar-oil mixture one at a time, whisking well after each addition.
5. Gradually add the dry ingredients to the wet mixture, alternating with the 240ml (1 cup) sour cream, beginning and ending with the dry ingredients. Mixing low speed or by hand, until just combined prevents overmixing, which can lead to a dense cake. Some lumps are OK.
6. Gently fold in 200g (1 cup) of partially drained crushed pineapple until evenly distributed throughout the batter. The pineapple adds moisture to the cake.
7. Divide the batter evenly between the three prepared pans, ensuring an even distribution for uniform baking. Tap the pans gently on the counter to release any air bubbles.
8. Place the pans in the preheated oven and bake for 30-35 minutes, or until a toothpick inserted into the center of the cakes comes out clean. Keep an eye on the cakes towards the end of the baking time to prevent overbaking.
9. Allow the cakes to cool in the pans for 10 minutes before wrapping them in plastic wrap to cool completely. You can also refrigerate the layers until you are ready to frost.

For Pineapple Curd Filling:

1. In a saucepan, combine 360g (1 1/2 cups) crushed pineapple (the remainder of the 20oz can of pineapple) and 150g (3/4 cup) granulated sugar over medium heat. Cook, stirring frequently, until the mixture starts to simmer.
2. In a small bowl, whisk together 3 large egg yolks, 8g (1 tablespoon) cornstarch, and a pinch of salt until smooth.
3. Once the pineapple mixture is simmering, take spoonfuls at a time and add it into the egg yolk mixture while whisking constantly. This tempers the eggs and prevents them from scrambling. Do this three or four times.
4. Pour the tempered egg mixture back into the saucepan with the remaining pineapple mixture,

whisking constantly.

5. Cook the mixture over medium heat, stirring constantly, until it thickens and coats the back of a spoon, about 5-7 minutes.
6. Remove the saucepan from the heat and stir in 56g (1/4 cup) salted butter until fully melted and incorporated.
7. If using, stir in 15g (1 tablespoon) lemon juice for a hint of brightness.
8. Allow the pineapple curd to cool slightly before transferring it to a jar or bowl to cool completely.
9. Wrap the top in plastic and gently press it on the top of the curd to prevent the curd from drying out on top.
10. Once cooled, use it to fill your cake layers, spreading it evenly between each layer.

For Buttercream:

1. Add the pasteurized liquid egg whites (from a carton) and powdered sugar to the bowl of a stand mixer fitted with a whisk attachment. This mixture will form the base of your buttercream.
2. Start the mixer on low speed to combine the egg whites and powdered sugar. Mix on low for about 3 minutes.
3. Scrape down the sides and bottom of the bowl with a spatula to ensure all ingredients are evenly mixed.
4. Increase the mixer speed to medium-high and whip the egg white mixture until it becomes thick and opaque, which should take approximately 3 minutes. This step aerates the mixture and creates a stable base for the buttercream.
5. Add the rum emulsion, pineapple emulsion, and salt to the whipped egg white mixture. Mix until well combined.
6. With the mixer on low speed, begin adding the room temperature unsalted butter, one tablespoon at a time. Allow each addition of butter to mix for a few seconds before adding the next. This gradual incorporation ensures a smooth and creamy texture.
7. Once all the butter has been added, Switch to the paddle attachment.
8. Increase the mixer speed to medium-high and continue to whip the buttercream for approximately 15 minutes. During this time, the buttercream may appear to curdle or separate – don't panic! This is a normal part of the process. Simply continue whipping until the buttercream becomes smooth and silky.

9. Periodically stop the mixer to scrape down the sides and bottom of the bowl with a spatula. This ensures that all ingredients are evenly mixed and prevents any buttercream from sticking to the sides of the bowl.
10. If desired, remove $\frac{1}{4}$ of the buttercream and gently warm it in the microwave for 20 seconds to melt it. Then, add it back to the bowl of your stand mixer and whip for an additional 5 minutes on low. This step helps remove any air bubbles and create a smoother texture for decorating.

For Dried Pineapple Flowers:

1. Using a fresh pineapple, start by standing it up and thinly cutting away the outer peel from top to bottom with a sharp knife. Using a sharp knife or mandoline slicer (recommended), lay the pineapple on its side and slice the pineapple into VERY thin slices, about 1 $\frac{1}{2}$ -mm thick, less than $\frac{1}{8}$ th of an inch. You should get lots of slices 20-30 depending on the size.
2. Preheat the oven to 225°F (110°C). Line two or three baking sheets with parchment paper or a silicone baking mat to prevent sticking.
3. Place the pineapple slices on the prepared baking sheets, spacing them apart to allow for even baking. Gently pat them dry with a paper towel. Dry them a couple of times.
4. Bake the pineapple slices for about 2 $\frac{1}{2}$ to 3 hours, or until they are dried and golden brown. The fruit will still be slightly soft and malleable. Keep an eye on them towards the end of the baking time to prevent burning.
5. Gently shape the dried pineapple slices into flower shapes. You can do this by carefully bending the slices and arranging them to form petals using cupcake liners or cupcake tin. Get creative with the shapes and sizes to create beautiful flower decorations for your pineapple cake.
6. Use the dried pineapple flowers to decorate your pineapple cake. Arrange them on top of the frosted cake in a cute pattern.