EASY

CAST IRON SKILLET

RECIPES

RECIPE LION

EASY CAST IRON SKILLET RECIPES

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EASY CAST IRON SKILLET RECIPES

Dear Home Chefs,

Out of all the useful appliances in your kitchen, we want to take a minute to focus on our original favorite cooking accessory: the cast iron skillet. There is no shortage of uses for this versatile tool. These thick and sturdy skillets are pretty much impervious to damage. And when it comes to cooking, nothing can beat cooking in a cast iron skillet. Cast iron evenly distributes heat throughout the skillet, meaning that your dishes cook better and faster than in a regular pan.

Easy Cast Iron Skillet Recipes is our new eBook that's dedicated to celebrating recipes created in cast iron skillets. Whether you're hungry for a delicious Cast Iron Ribeye (page 18) or craving Cast Iron Cornbread (page 8), you're sure to find something that you and your family will love.

So, download *Easy Cast Iron Skillet Recipes* today! All of the recipes in the eBook are featured in full along with beautiful photos. Contributors to this eBook include the **RecipeLion Test Kitchen** as well as some of our favorite food bloggers. Be sure to visit their blogs for more amazing recipes and cooking tips!

You can also find more great cooking content at RecipeLion.com. Our eBooks, like all of our recipes, are absolutely FREE. Please feel free to share with family and friends and ask them to sign up at our website for free newsletters from RecipeLion.com.

The Editors of RecipeLion

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Barbacoa Beef and Egg Skillet Bake

by Sharon Chen from streetsmartkitchen.com

Normally, the first barbacoa meal is tacos. With pico on hand, that makes things super easy and tasty. From there, Han makes quesadillas and I make noodle bowls. All from the same batch of barbacoa beef. Today's recipe is a special one. We added eggs and cheese, then bake them with the leftover barbacoa beef. It literally takes no time to prepare but the result is glorious. Top the barbacoa beef and egg skillet with pico de gallo, boom! You have a hearty breakfast or weekend brunch right there.

Cooking time: 15 mins

Serves: 4

Ingredients

- 2½ cups barbacoa beef, drained
- 6 eggs
- ¼ cup shredded cheddar cheese
- 1 cup pico de gallo for serving

Instructions

1. Preheat oven to 425 degrees F.
2. Take out the leftover barbacoa from your fridge and microwave for 2 minutes, then drain. Arrange barbacoa in a 9-inch cast iron skillet. Use a spoon to make 6 wells in the barbacoa. Break an egg into each well. Sprinkle cheese all over and bake for 15 minutes or until the eggs are set.
3. Top with pico de gallo and enjoy!

Cast Iron Skillet Texas Hash Recipe

by RecipeLion.com Test Kitchen

This Cast Iron Skillet Texas Hash Recipe is a tasty breakfast recipe that comes together in just three easy steps. The cast iron skillet will ensure your meal cooks evenly throughout, and (if seasoned properly) will give it amazing flavor. Like any classic hash, this recipe calls for cubed potatoes and crisp bacon. The flavor is all in the seasoning. Once your hash is starting to crisp, salsa and cheese are added in to create even more zesty flavor. Garnish this dish with sour cream and anything else you might like and enjoy! This cowboy-style recipe is sure to fill up the hungriest members of your family with minimal effort.

Cooking time: 15 mins

Serves: 6

Ingredients

- 4 cups O'Brien Style frozen hash brown cubes
- ½ cup water
- 1 tablespoon vegetable oil
- 4 single-servings strips of bacon, chopped
- 2 cloves garlic, finely minced
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- ¾ cup prepared salsa
- 1 cup grated cheddar cheese
- sour cream and sprigs of fresh cilantro to garnish

Instructions

1. Preheat broiler.
2. Place potatoes into a microwaveable bowl with the water, cover tightly and microwave on high for 3 minutes. Drain well.
3. Heat a large cast iron skillet over medium heat. Place bacon and oil into the skillet and cook until bacon is crisp, 4–5 minutes. Add garlic and cumin and stir until fragrant. Add the potatoes and salt and cayenne pepper and continue to cook and stir over high heat until potatoes are beginning to crisp.
4. Stir in the salsa, then sprinkle cheese on top and broil 3–4 minutes until bubbly. Garnish with sour cream and cilantro before serving.

Easy Cast Iron Skillet Biscuits

by RecipeLion.com Test Kitchen

Is there anything better than light, fluffy, buttery biscuits being served right out of the oven? The answer is "no!" Well, we think they're just a little bit better when they're served out of a cast iron skillet. That's why we've brought you this scrumptious recipe that you can use to impress your family and friends (and, of course, yourself!).

Cooking time: 18 mins

Yields: 10 biscuits

Ingredients

- 2 cups all-purpose flour (or a 50-50 blend of all-purpose flour and whole wheat flour)
- 1½ tablespoon sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ⅛ teaspoon baking soda
- 2 tablespoons soft butter
- 2 tablespoons shortening (or you may substitute 2 tablespoon butter for shortening)
- 1¼ cup buttermilk
- 2 tablespoons melted butter
- 1 cup all-purpose flour

Instructions

1. Preheat your oven to 475 degrees F.
2. In a mixing bowl, stir together the flour, sugar, baking powder, salt, and baking soda with a whisk.
3. With a pastry blender, or your hands, cut in the butter and shortening into the flour mixture until the butter/shortening is about the size of peas.
4. Add the buttermilk to the mixture and stir just until combined. Allow this to sit for 3 minutes.
5. In a separate bowl, place your additional 1 cup of flour. Using an ice cream scoop, or a ¼ cup measuring cup, drop 1 scoop of biscuit mixture into the flour. Gently toss the biscuit in the flour and scoop the biscuit up from the bottom with your fingers. Lightly shake off the excess flour. Place the biscuit in a greased 10-inch cast iron skillet or cake pan.
6. Continue with the other biscuits until you have about 10 biscuits. Pour the additional 2 tablespoons of melted butter over the biscuits. Bake for 16–18 minutes.

Cast Iron Cornbread

by Blair Lonergan from theseasonedmom.com

A classic, old-fashioned, Southern cast iron cornbread — just like Grandma made it! With crisp, buttery edges from the cast iron skillet, and a moist, tangy flavor and texture, this easy side dish works well for breakfast, lunch, or dinner. My love for cornbread runs deep, and I'm not too particular when it comes to the style! While a sweet, cake-like northern cornbread recipe has its place on my table (it's definitely my kids' preference), this southern cast iron cornbread will always have my heart.

Cooking time: 25 mins

Serves: 8

Ingredients

- 1½ cups whole buttermilk, well shaken
- 1 large egg
- ¼ cup vegetable oil
- 2 cups self-rising cornmeal mix, not plain cornmeal
- 2 tablespoon sugar (optional)
- 1 tablespoon butter

Instructions

1. Heat an 8-inch cast iron skillet in the oven while you preheat the oven to 425 degrees F.
2. Meanwhile, in a large bowl, whisk together the buttermilk, egg, and oil.
3. Add the cornmeal mix and sugar; stir just until combined. Do not overmix – the batter will be lumpy, which is fine.
4. Once the oven comes to temperature, carefully remove the skillet. Place the butter in the skillet; use a knife or brush to spread the butter on the bottom and sides of the pan until it melts.
5. Pour the batter into the buttered skillet.
6. Bake for about 25 minutes, or until a toothpick inserted in the center comes out clean.

Notes

- Make sure that you're using self-rising cornmeal mix — not plain cornmeal. The self-rising mix includes some flour, salt, and leavening agents in addition to the cornmeal.
- Always preheat your cast iron skillet for cornbread. The hot skillet creates a crisp, sturdy crust on the cornbread, which is a flavorful, delicious contrast to the tender, delicate crumb.
- Use full-fat buttermilk rather than a lower-fat alternative. The fat in the liquid adds richness to the batter and helps to keep the cornbread moist.
- Let the batter rest for 5-10 minutes before baking, if you have the time. This allows the leavening agents to activate and incorporate more air.
- Don't over-mix the batter or it will become too dense, and you'll end up with dry cornbread.
- To check if the cornbread is done, insert a toothpick into the center and make sure it comes out clean. Don't cook for too long, or it can dry out.
- Recipe adapted from White Lily Flour.

Molasess Cornmeal Skillet Rolls

by Bunny Bostow from bunnyswarmoven.net

Light molasses adds sweetness as well as a rich golden color to these tender delicious rolls. Break one of these rolls open and you'll see a tender, fluffy interior. Molasses Cornmeal Skillet Rolls come together quickly and only need one rise time. Please make sure you use light molasses in this recipe to get the best results. The dough in this recipe is tacky, it's intended to be that way, it's what gives you a light, tender, fluffy roll.

Cooking time: 30 mins

Yields: 12 rolls

Ingredients

- 1 cup boiling water
- ½ cup cornmeal
- ¼ cup mild flavored molasses
- 3 tablespoons butter
- 1 teaspoon salt
- 1 large egg
- ¼ cup warm water for the yeast, at least 110 degrees
- 1 package yeast 1/4 oz
- 3 cups all purpose flour
- 1 tablespoon butter melted for brushing on top of the rolls

Instructions

1. Grease a 10 inch cast iron skillet. Set aside.
2. Place the 1 cup of boiling water in a medium bowl. Slowly add the cornmeal to the bowl as you whisk. Whisk until mixture is thoroughly combined. Add the light molasses, 3 tablespoons of butter, and salt to the bowl. Whisk until butter has melted. Stir the egg into the mixture until well combined, set the bowl aside.
3. In a small bowl combine the ¼ cup warm water with the yeast, stir until yeast has dissolved.
4. Place the flour in a large bowl, add the cornmeal and yeast mixture, stir until a soft dough forms. Turn dough out onto a clean surface, with floured hands (the dough will be sticky), knead the dough about 2 minutes.
5. Cut the dough into 12 pieces. Roll the dough in your hands to make balls, (flour your hands if necessary). Place the dough balls in the prepared pan, cover and let rise in a warm draft free place until doubled in size.
6. Preheat oven to 375 degrees F, bake 30–35 minutes until golden brown. Brush with 1 tablespoon melted butter, serve warm.

No-Knead Cast Iron Focaccia

by Blair Lonergan from theseasonedmom.com

This easy No-Knead Cast Iron Focaccia is crispy on the outside, soft and chewy on the inside, and finished with flaky sea salt and fresh rosemary. Cast iron focaccia is a homemade Italian yeast bread that's infused with the rich flavor of olive oil, and is a perfect companion for a bowl of soup, a plate of pasta, a hearty salad, or a satisfying panini sandwich. Best of all, this easy no knead focaccia recipe comes out perfectly every time!

Cooking time: 20 mins

Serves: 9 slices

Ingredients

- ¼ oz dry yeast (about 2¼ teaspoons)
- warm water, divided
- ¾ teaspoon sugar
- 2 tablespoons milk
- ½ cup plus 2 tablespoons olive oil, divided
- 2½ cups all-purpose flour, plus more as needed
- 1½ teaspoons kosher salt
- 1 tablespoon cornmeal
- Sea salt flakes (or extra kosher salt), for topping
- ½ teaspoon ground black pepper
- 1½ teaspoons minced fresh rosemary

Instructions

1. Place yeast, ½ cup of warm water, and the sugar in a large mixing bowl on a stand mixer fitted with a dough hook. Let the mixture sit for about 10 minutes, until the yeast is foamy. Add 6 more tablespoons of warm water and the milk.
2. Mix on low speed for about 2 minutes. Add 6 tablespoons of the olive oil and mix for 1 minute.
3. Gradually add the flour, giving it a chance to incorporate into the mixture. Mix in the kosher salt.
4. Transfer dough to a large, greased bowl and cover with a damp dish towel or plastic wrap. Let the dough rise in a warm place for 1 – 1 ½ hours, or until the dough has doubled in size.
5. Sprinkle cornmeal in a 10-inch cast iron skillet. Punch down the dough, then spread in the prepared skillet. Rub olive oil on your hands before pressing the dough into the pan (this will prevent the dough from sticking to you). Let the dough rest (uncovered) for an additional 30 minutes.
6. Meanwhile, preheat oven to 450 degrees F.

7. Use your fingertips to make indentations on top of the raised dough. Drizzle the remaining ¼ cup of olive oil over top, using your fingers to spread the oil all over the top of the bread (especially in those little dimples). Sprinkle flaky sea salt (or additional kosher salt), pepper, and fresh rosemary on top.
8. Bake until golden brown, about 20–22 minutes.

Notes

- Make sure that your "warm water" is about 110 degrees F. If it's too cool, the water will not activate the yeast. Anything hotter than about 130 degrees F will kill the yeast.
- Focaccia gets a lot of its flavor from all of that olive oil, so it's important to use a high-quality olive oil that actually tastes good. I recommend a really nice extra-virgin olive oil.
- If you can, it's best to wait to slice the focaccia until the bread has cooled some. If you slice it straight from the oven, steam will escape and the bread will dry out a bit. Not a disaster (it won't ruin your bread), but something to keep in mind if you can be patient.
- Use a 10-inch cast iron skillet (rather than a larger 12-inch skillet). The smaller pan keeps the bread thicker and more fluffy.
- We love the texture and flavor of these Maldon sea salt flakes on top of the bread, but coarse kosher salt will also work!

Smoked Spinach Artichoke Dip

by David Dial from spicedblog.com

Looking for a fun appetizer recipe with an outdoor smoky twist? Fire up the grill or smoker and make a batch of this Smoked Spinach Artichoke Dip! To be fair, this Smoked Spinach Artichoke Dip is simply the classic version of the dip, and the entire skillet visits the smoker for a bit before it gets served. If you don't have a smoker, don't worry! I included instructions in the recipe below for making this one on a standard grill. One unique thing about this recipe is you'll need to use a pan that can go straight into the grill or smoker. A cast iron skillet works great for this purpose!

Cooking time: 40 mins

Serves: 8

Spinach Artichoke Dip Ingredients

- 2 cups hickory wood chips
- (2) 10 oz. boxes frozen spinach
- ½ tablespoon olive oil
- ¾ cup white onion diced
- 2 teaspoon garlic, minced
- ½ tablespoon lemon juice
- ½ cup grated Parmesan cheese
- 1 cup sour cream
- 8 oz. cream cheese, softened
- (1) 14-oz. can artichoke hearts, drained and chopped
- 1 teaspoon salt
- ½ teaspoon paprika
- 1 cup shredded Monterey Jack cheese

Grilled Naan Ingredients

- 6 pieces naan bread
- 2 tablespoon olive oil
- 2 teaspoon kosher salt

Spinach Artichoke Dip Instructions

1. Soak the hickory chips in a bowl of water for at least 30 minutes.
2. Meanwhile, prepare grill for indirect cooking. (If using a gas grill, turn burners on one side to high and leave burners on other side off. If using a charcoal grill, bank the charcoal up against one side of the grill.)
3. Cook the spinach according to the instructions on the package. Once cooked, press the spinach into a colander to drain out as much liquid as possible. Set spinach aside. (Tip: Press spinach with paper towels to soak up the extra liquid.)

4. Using an 8–10” cast iron skillet, add olive oil and place over medium heat. Once hot, add onion and garlic; cook for 4–5 minutes, stirring often.
5. Add lemon juice, Parmesan cheese, sour cream, cream cheese, chopped artichokes, salt, paprika, Monterey Jack cheese and drained spinach. Reduce heat to medium-low and continue cooking until mixture begins to simmer (around 5 minutes).
6. Drain water from wood chips and place them directly on the coals. (If using a gas grill, make an aluminum foil pouch for the hickory chips. Seal pouch, but poke several holes in the top to allow smoke to escape. Place pouch over lit portion of grill and wait for smoke to appear.)
7. Carefully move skillet to the indirect heat side of the prepared grill. Cook for 20–25 minutes, or until top of dip is golden brown.

Grilled Naan Instructions

1. Brush both sides of the naan with olive oil and sprinkle evenly with kosher salt.
2. Grill naan for 2–3 minutes per side. Remove from grill and cut into wedges.
3. Serve smoked spinach artichoke dip directly in cast iron skillet with wedges of grilled naan for dipping. (Note: Use caution where you place the skillet as it will be very hot.)

Kimchi Fried Rice

by Sharon Chen from streetsmartkitchen.com

If you like kimchi, you are going to love this Kimchi Fried Rice! Since fried rice is pretty customizable, the kimchi fried rice is the same way. I made this basic kimchi fried rice with onions and mushrooms because that's all I had in the fridge at the time. But you can totally add more protein in your fried rice if you'd like.

Cooking time: 20 mins

Serves: 2

Ingredients

- 3 tablespoons butter
- ½ cup onion, diced
- salt to taste
- 1 cup roughly chopped kimchi, juice squeezed out and reserved
- 3 tablespoons kimchi juice or to taste
- ½ cup baby bella mushrooms, sliced
- 2 cups cooked rice, chilled
- 1 tablespoon coconut aminos or soy sauce
- 2 teaspoons sesame oil
- 2 eggs, fried
- sesame seeds and chopped green onion for garnishing

Instructions

1. In a large sauté pan or cast iron skillet, melt butter over medium heat. Add onions, followed with a pinch of salt. Cook for 2 minutes until the onions are fragrant, stirring often.
2. Add kimchi, mushrooms, and kimchi juice. Let it cook until bubbly, about 3 minutes.
3. Stir in rice. Cook over medium heat until the rice has absorbed the sauce, stirring often, about 5 minutes.
4. Add coconut aminos or soy sauce, sesame oil, and turn the heat down to medium low. Let the rice continue to cook for another 2 minutes, untouched until lightly brown.
5. In the meantime, in another pan, heat a little oil over medium heat, drop two eggs in the pan and season with a little salt, pepper, paprika, and tarragon (optional) and let them cook to your desired doneness.
6. Dish the kimchi fried rice, top each serving with a fried egg, and garnish with sesame seeds and chopped green onion. Serve!

Chicken and Spinach Skillet Dinner

by Bunny Bostow from bunnyswarmoven.net

Chicken and Spinach Skillet Dinner was soooo good! First of all, it has a nice fresh taste and was very easy to put together. Also, I didn't feel like messing with side dishes so I served it with long grain rice that I cooked in chicken broth. Perfection! The fresh spinach in the recipe is cooked just long enough for it to retain it's gorgeous bright green color. This one is a keeper!

Cooking time: 20 mins

Serves: 4

Ingredients

- 2 large boneless chicken breasts cut into strips
- 1 medium onion, diced
- 2 tablespoons olive oil
- (1) 14½ oz can diced tomatoes, undrained
- ¼ cup water
- 1 teaspoon dried basil
- ½ teaspoon dried oregano
- ½ teaspoon black pepper
- ½ teaspoon salt
- ½ teaspoon garlic powder
- 1 cup baby spinach, packed tight

Instructions

1. Place the oil in a saute pan or cast iron skillet on medium to high heat. Add the chicken strips, cook and stir until browned, about 10 minutes. Add the diced onion to the pan, cook until onion is soft.
2. Add the undrained tomatoes, water and seasonings to the pan, bring to a boil while stirring. Reduce the heat to low, cover and simmer about 5 minutes. Add the spinach, cook and stir until the spinach begins to wilt. Serve over long grain rice that was cooked in chicken broth.

Skillet Chicken Fajitas

by Kristin King from dizzybusyandhungry.com

You'll love these Skillet Chicken Fajitas, a quick and easy meal that's super satisfying! Featuring a homemade fajita seasoning sprinkled over warm chicken and veggies, the ingredients are cooked to perfection in a cast iron skillet and served on a warm and soft tortilla. Best of all, this dish is completely customizable! Top with guacamole, sour cream, shredded cheese, and more!

Cooking time: 25 mins

Serves: 4

Ingredients

- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon cumin
- 1 teaspoon granulated garlic
- 1 teaspoon salt
- 2 tablespoons olive oil
- 3 boneless skinless chicken breasts
- 1 yellow onion
- 3 medium bell peppers (use different colors if desired)
- 1 poblano pepper
- 8 flour tortillas

Instructions

1. Combine all the spices in a medium bowl.
2. Add the olive oil to a cast iron or other heavy skillet, and heat over medium heat. While the skillet is heating, season the chicken breasts with about ¾ of the spice mixture.
3. Place the chicken in the heated skillet and cook for about 5-7 minutes on each side until it's cooked through (the internal temperature should reach be 165 degrees F).
4. While the chicken is cooking, slice the onion, bell peppers, and poblano peppers into strips.
5. Remove the chicken from the skillet and add in the vegetables. Sprinkle the vegetables with the remaining seasoning, toss to coat, and cook for about 10 minutes, tossing occasionally.
6. While the vegetables are cooking, slice the cooked chicken into strips.
7. When the vegetables are cooked, add in the chicken and mix thoroughly. Remove the skillet from the heat.
8. Serve on top of flour tortillas with any desired toppings.

Cast Iron Ribeye

by Amanda Formaro from amandascookin.com

Get ready for the best Cast Iron Ribeye recipe you've ever sunk your teeth into complemented by a flavor-packed marinade and a pan-seared crust. This cast iron ribeye recipe begins with a flavorful marinade for a real melt-in-your-mouth experience. Between the pan sear and the marinade, this ribeye yields incredibly tender beef speckled with a gorgeous crust in under 25 minutes total.

Cooking time: 15 mins

Serves: 2

Ingredients

- 2 boneless ribeye steaks
- 2 tablespoons olive oil
- salt and pepper to taste

Instructions

1. Pat dry steaks with paper towel. Season with salt and pepper.
2. Heat olive oil in cast iron skillet over medium-high heat until shimmering.
3. Add both steaks to the skillet and allow to sear for 5 minutes. Turn over and sear on the other side for 5 minutes. Turn one more time on each side, 3 minutes per side.
4. Remove from skillet and wrap in foil, allow to rest in foil for 5 minutes before serving.

Note:

You can also marinade your steaks with this delicious ribeye marinade.

Cast Iron Skillet Smore

by David Dial from spicedblog.com

Who says you need a campfire for smores? This Cast Iron Skillet Smore makes for an epic dessert! Once this smore cooled, Laura and I split a slice for dessert... and we noticed that the brownie was super, extra chewy. Not chewy in a bad way, mind you. I love a good chewy brownie! I think it was chewy from the marshmallows that were just infused throughout the brownie. No matter... the flavor on this one was out of sight!

Cooking time: 1 hour 35 minutes

Serves: 12

Graham Cracker Base Ingredients

- 7 full-sized graham crackers (1½ cups)
- ¼ cup light brown sugar
- 4 tablespoons unsalted butter, melted

Brownie Filling Ingredients

- 1 cup unsalted butter
- 3 oz. unsweetened chocolate
- 1¾ cups semisweet chocolate chips, divided
- 3 large eggs
- 1 cup sugar
- 1 tablespoon vanilla extract
- ⅔ cup all-purpose flour
- ½ tablespoon baking powder
- ½ teaspoon salt
- 2½ cups mini-marshmallows, divided

Crust Instructions

1. Preheat oven to 350 degrees F.
2. Using a food processor or mini-chopper, pulse the graham crackers until finely ground. In a medium bowl, combine the graham cracker crumbs, brown sugar, and melted butter. Stir until fully combined.
3. Press mixture into bottom of 10” cast iron skillet. (Tip: A flat-bottomed glass helps pack the crust mixture down evenly.)
4. Bake crust at 350 degrees F for 8 minutes.
5. Remove skillet from oven and set aside to cool.

Brownie Filling Instructions

1. Using a medium saucepan, add the butter, unsweetened chocolate, and 1 cup of chocolate chips. Place over medium-low heat, stirring often, until butter and chocolate have fully melted; set pan aside to cool for at least 10 minutes.
2. In a large bowl, mix together the eggs, sugar, and vanilla. Stir the egg mixture into the warm chocolate mixture.
3. In a medium bowl, sift together the flour, baking powder, and salt. Stir the flour mixture into the chocolate mixture.
4. Stir 1½ cups of marshmallows and the remaining ¾ cup of chocolate chips into the batter. Pour batter on top of graham cracker base. Sprinkle remaining 1 cup of marshmallow on top.
5. Bake at 350 degrees F for 80–85 minutes, or until a toothpick inserted into the filling comes out mostly clean.
6. Let cool before serving.

Skillet Pineapple Upside Down Cake

by Amanda Formaro from amandascookin.com

This recipe for the best Pineapple Upside Down Cake can be made in a regular cake pan, or like I did here, in a cast iron skillet. This is the same recipe I have used for over 30 years, but started baking it in a cast iron skillet a decade ago. Making this cake in a cast iron skillet develops a caramel crusty topping from the brown sugar and butter and is considerably better than the crust that develops in a standard baking pan.

Cooking time: 30 mins

Yields: 2 skillet cakes

Cake Batter Ingredients

- 2¼ cups cake flour
- 1½ cups granulated sugar
- ¼ cup shortening
- ½ cup cold unsalted butter, cut into thin slices
- ¾ cup milk
- 3 large eggs
- 2½ teaspoons baking powder
- 1 teaspoon salt
- 1 ½ teaspoons vanilla extract

Topping Ingredients

- ½ cup unsalted butter, divided
- 2 cups packed light brown sugar, divided
- (1) 20 oz can pineapple rings
- maraschino cherries

Instructions

1. Preheat the oven to 375 degrees F and center rack in the oven. I used only one 9-inch skillet to make both cakes by doing one at a time. Simply wipe out your skillet after removing the cake and start over. If you have 2 skillets, even better, make them both at the same time by staggering the pans in the oven.
2. Prepare the topping first by placing ¼ cup butter in cast iron skillet. Place skillet in the oven until the butter has melted, this only takes a few minutes.
3. Remove skillet from the oven and sprinkle 1 cup of light brown sugar over the butter. Drain pineapple rings, reserving the juice to store any leftovers.
4. Gently place pineapple rings onto the brown sugar in the skillet. Place a cherry in the middle of each of the pineapple rings.
5. Prepare the cake batter by combining all batter ingredients in a mixer bowl. Mix at low speed for 30 seconds or so to incorporate, then increase speed to medium and mix for 5 minutes, occasionally scraping bowl if needed.

6. Separate the batter evenly between two bowls. Do not be concerned if there are some small butter bits still in the batter, it will still bake up beautifully!
7. Carefully, but fairly quickly, pour the batter over the pineapples. You want to pour the batter on top, moving around as you go, so that you don't move any of the pieces of fruit around.
8. Bake 30 minutes. The sides should be bubbly and the top will be browned. Cool for 10 minutes on a wire rack.
9. Place flat cake plate over the skillet, then using oven mitts, invert the pan onto the plate. If necessary, use an icing spatula to scoop up any topping left in the pie to patch any bare spots on top of the cake.

A Special Thanks to Our Contributors

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