**Pineapple Upside Down Cake**

Ingredients:
For the pineapple:
1 tbsp melted coconut oil
1/4 cup coconut sugar
1/2 medium-sized pineapple, cut into thin half moons

For the cake:
2 cups gluten-free oat flour
1/2 cup coconut flour
1/2 cup brown rice flour
1 1/4 cups coconut sugar
2 tsp baking powder
1 cup unsweetened applesauce
2/3 cup full-fat coconut milk
1/4 cup melted coconut oil
1 tbsp ground flaxseeds

Directions:
Preheat oven to 350F/180C.

Brush a cake pan lightly with coconut oil. Sprinkle coconut sugar all over the bottom, then arrange pineapple slices on top. Set aside.

To make the batter, whisk together the oat flour, coconut flour, brown rice flour, coconut sugar, and baking powder in a large bowl. Set aside.

In another bowl, add the applesauce, coconut milk, coconut oil, and flaxseeds. Whisk until uniform.

Add the wet ingredients to the dry and stir until you get a uniform and very thick but pourable batter. Pour into prepared baking pans.

Bake for 35-40 minutes until lightly browned on top and a toothpick inserted comes out clean.

Cool for 15 minutes in the pan. Loosen from the sides, place a serving tray on top, and gently turn over. Cool completely before serving.