

Pineapple Upside Down Cake

Preheat oven to 350°

In large mixing bowl, combine:

- 2 ½ C. Flour
- 1 ½ C. Sugar
- 1 t. Salt
- ¾ t. Baking Powder

Mix, then add:

- 1 ¼ C. Milk
- ½ C. Oil
- 3 Eggs
- 1 t. Vanilla

In separate bowl, combine:

- ½ C. Softened Butter
- ¾ C. Brown Sugar

Whisk until smooth.

Open a 9 oz. can of Crushed Pineapple, drain and set aside.

Open a 9 oz. Can of Pineapple rings, drain and set aside.

Grease a 9x13 inch pan, (Wilton's Cake Release is the best for preparing cake pans) and spread brown sugar mixture evenly across the bottom of the pan. Place pineapple rings until there is a single layer covering the bottom of the pan. With a spoon, tuck crushed pineapple in and the pineapple rings until you have one solid layer of pineapple. If you so desire, you may add maraschino cherries in the middle of the pineapple rings instead of pineapple. Place in preheated oven and bake for 35 to 45 minutes, checking at 5 minute intervals between 35 and 45 minutes. When the cake is lifting away from the edges of the pan, it is ready.

Happy Eating.

