

Pineapple Upside Down Cake

(Maureen Williams)



Yields ~ 9 Servings

Ingredients

- 3 Tbsp. + $\frac{1}{3}$ C. Butter or Margarine
- $\frac{1}{2}$ C. Brown Sugar - Packed
- 19 Oz. Can Pineapple Rings - Drained
- 9 Red Maraschino Cherries
- $\frac{3}{4}$ C. White Sugar
- 1 Egg
- 1 $\frac{1}{2}$ C. Flour
- 2 Tsp. Baking Powder
- $\frac{1}{4}$ Tsp. Salt
- $\frac{2}{3}$ C. Milk
- 1 Tsp. Vanilla

Method

1. Preheat oven to 350 °
2. Melt butter (3 Tbsp.) in a 9 x 9 pan, stir in brown sugar. Arrange pineapple over top & place one cherry in center of each ring.
3. In a mixing bowl combine remaining ingredients and beat on low speed to combine, followed by 2 minutes of beating on medium speed. Batter will be thick.
4. Spoon over pineapple.
5. Bake @ 350 ° for 40 -50 minutes until an inserted toothpick comes out clean.
6. Let stand for 5 minutes, then invert onto a tray or plate. Remove from the pan & cut into 9 pieces.
7. Serve with whipped cream.

**Pineapple can be replaced w/ Peaches*