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# Pineapple Upside Down Cake

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1/2 cup butter**

**1 cup packed brown sugar**

**1 can (20 ounce) sliced pineapple, drained**

**maraschino cherries**

**1 supermoist yellow cake mix or white cake (see recipe below)**

**12 pecan halves**

**WHITE CAKE**

**3 cups flour**

**2 cups sugar**

**3 teaspoons baking powder**

**1 teaspoon salt**

**1 1/2 cups milk**

**2/3 cup shortening**

**2 eggs**

**2 teaspoons vanilla**

In a 9 x 12 inch pan, melt the butter. Sprinkle brown sugar over the butter. Arrange the pineapple slices in the butter/ brown sugar mixture. Place a maraschino cherry in the center of each pineapple slice. Scatter the pecan halves between the pineapple slices.

Prepare the cake mix as directed on the package. (If making the White Cake, combine all of the ingredients in a bowl and mix well.) Pour the batter over the pineapple.

Bake for 45 to 55 minutes at 350 degrees.

As soon as the cake is removed from the oven, invert it onto a serving plate. Serve with whipped cream.

(This recipe can be easily halved and baked in a round layer pan for 35 to 40 minutes.

## **Dessert**

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*Per Serving (excluding unknown items): 6268 Calories; 265g Fat (37.5% calories from fat); 66g Protein; 927g Carbohydrate; 12g Dietary Fiber; 722mg Cholesterol; 4948mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 50 1/2 Fat; 41 1/2 Other Carbohydrates.*