

# Pineapple Upsidedown Cake

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

## **TOPPING**

*4 tablespoons Crisco  
1 cup brown sugar  
2 1/2 cups sliced pineapple,  
drained  
cherries (optional)*

## **BATTER**

*1/4 cup Crisco  
3/4 cup sugar  
1 egg  
1 1/2 cups flour  
1/2 teaspoon salt  
1/2 cup pineapple juice  
2 teaspoons baking powder*

Preheat the oven to 350 degrees.

In the bottom of a baking pan, melt the Crisco. Add the brown sugar and blend thoroughly. Spread evenly across the bottom of the pan.

Arrange the pineapple slices to cover the bottom of the pan. If desired, a cherry can be placed in the center of each pineapple slice.

Make the batter: In a bowl, blend the Crisco with the sugar and egg until fluffy. In another bowl, sift together the flour, salt and baking powder. Add the dry ingredients alternately with the pineapple juice to the Crisco mixture. Beat until smooth.

Cover the pineapple slices with the batter.

Bake for 30 minutes or until the cake is done.

While hot, turn the cake out of the pan onto a serving plate.

Serve warm with whipped cream or plain.

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Per Serving (excluding unknown items): 1963 Calories; 7g Fat (3.1% calories from fat); 26g Protein; 455g Carbohydrate; 6g Dietary Fiber; 212mg Cholesterol; 2174mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 Lean Meat; 1 Fruit; 1/2 Fat; 19 1/2 Other Carbohydrates.