

Pineapple Upside-Down Cake

Makes: 9 servings

Ingredients:

¼ cup butter or margarine
2/3 cup packed brown sugar
(14-oz can), 9 slices pineapple drained
9 maraschino cherries
1 1/3 cups all-purpose flour
1 cup granulated sugar
1/3 cup shortening
1 ½ teaspoons baking powder
½ teaspoon salt
¾ cup milk
1 egg



Directions:

Preheat oven to 350°F. In 9-inch square pan, melt butter in oven. Sprinkle brown sugar evenly over melted butter. Arrange pineapple slices over brown sugar. Place cherry in center of each pineapple slice.

In medium bowl, beat remaining ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter over pineapple and cherries.

Bake 50 to 55 minutes or until toothpick inserted in center comes out clean. Immediately place heatproof serving plate upside down over pan; turn plate and pan over. Leave pan over cake a few minutes so brown sugar mixture can drizzle over cake; remove pan. Serve warm. Store cake loosely covered.

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