

pineapple UPSIDE DOWN cake



- 1 package 1-2-3 Gluten Free® Yummy Yellow Cake Mix
- 1 cup unsalted butter, softened or shortening
- 2 cups sugar
- 6 large eggs, room temperature
- $\frac{2}{3}$ cup milk or milk substitute
- 1–20 oz. can pineapple slices (no sugar added), drained with liquid reserved
- 1 small jar maraschino cherries (you will use 12 cherries in this recipe)
- 1½ cups firmly-packed light brown sugar
- 5 Tbsp. unsalted butter or margarine
- 1 tsp. pure vanilla extract
- 2 Tbsp. pineapple juice from the can of pineapple

- ① Preheat oven to 350° F.
- ② Place 9" x 13" rectangular cake pan on stove top over low heat. In the pan, place light brown sugar, 5 Tbsp. butter, 1 tsp. vanilla and 2 Tbsp. pineapple juice. Stir with silicone spatula until ingredients melt together and bubble lightly. Take pan off heat. Arrange pineapple slices with cherries in each center on top of brown sugar mixture. Set pan aside.
- ③ Place 1 cup softened butter/shortening and granulated sugar in bowl of mixer with paddle attachment. Beat well until light and fluffy. Add eggs and beat well.
- ④ Add cake mix and milk (or milk substitute) to bowl. Mix until smooth. Scrape sides and bottom of mixing bowl with spatula. Mix again, until light and fluffy (approximately 3 minutes).
- ⑤ Carefully spread cake mixture into prepared pan and spread evenly. Bake until toothpick inserted in center comes out clean (approximately 40 minutes). Baking times may vary with different appliances.
- ⑥ Let cool in pan for approximately 10 minutes. Then, carefully invert cake onto serving platter. Cool cake completely (approximately 2 hours).

