

Pineapple Upside Down Cake



Servings: 12

For the Topping:

1/4 cup unsalted butter, melted

1/2 cup brown sugar

pineapple rings

maraschino cherries

For the Vanilla Cake:

1/2 cup unsalted butter, softened

3/4 cup sugar

2 large eggs

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup milk

For the Topping:

Pour melted butter into the bottom of a 9-inch round cake pan.

Sprinkle brown sugar evenly over the butter mixture.

Arrange the pineapple rings over the bottom of the cake pan. Place maraschino cherries in the centre of each pineapple ring. Set aside.

For the Vanilla Cake:

In a bowl beat together butter and sugar until creamy and well-combined.

Add eggs one at time mixing after each addition. Stir in vanilla extract.

Add in all-purpose flour, baking powder, salt, and milk. Mix until just combined.

Pour the batter evenly into the prepared cake pan.

Bake in a 350°F oven for 40-45 minutes or until a toothpick inserted in the centre comes out clean.

Allow the cake to cool for 5-10 minutes then carefully invert the cake on to a plate.

Serve

Per Serving (excluding unknown items): 248 Calories; 13g Fat (45.6% calories from fat); 3g Protein; 31g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 124mg Sodium. Exchanges: 1 Grain (Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.