

Betty Crocker

Pineapple Upside-Down Cake



Bake a classic dessert! Buttery rich and caramely pineapple take this yellow cake.

Prep Time
15
Minutes

Total Time
1:10
Hr: Mins

Makes
9
servings

- 1/4 cup butter or margarine
- 2/3 cup packed brown sugar
- 9 slices pineapple in juice (from 14-oz can), drained
- 9 maraschino cherries without stems, if desired
- 1 1/3 cups Gold Medal® all-purpose flour
- 1 cup granulated sugar
- 1/3 cup shortening
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 egg

1. Heat 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.
2. 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.
3. 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.

Makes 9 servings

Make the Most of This Recipe With Tips From The Betty Crocker® Kitchens

Special Touch

A dollop of whipped cream is a welcome addition to this classic cake.

Nutrition Information:

1 Serving (1 Serving) Calories 390 (Calories from Fat 125), Total Fat 14g (Saturated Fat 6g, Trans Fat ncg), Cholesterol 40mg; Sodium 270mg; Total Carbohydrate 62g (Dietary Fiber 1g, Sugars ncg), Protein 4g; **Percent Daily Value***: Vitamin A 6.00%; Vitamin C 4.00%; Calcium 10.00%; Iron 8.00%; **Exchanges**: 1 1/2 Starch; 1 Fruit; 1