

PINEAPPLE UPSIDE-DOWN CAKE

1-box of Duncan Hines Moist Deluxe Pineapple Supreme (requires 3 eggs, 1/3 c vegetable oil, and 1 1/3 c water)

1 stick of butter (1/2 cup)

1 cup firmly packed brown sugar

1 (20-ounce) can pineapple slices, drained

Red maraschino cherries (small jar), drained

A disposable cookie sheet or sturdy piece of cardboard covered with foil

This is a wonderful cake and so easy to make:

Preheat oven to 350 degrees.

You do not need to grease the pan with shortening because you will be adding melted butter to the bottom of the pan.

*This cake bakes well in a 9x13 glass pan because you can see the bottom of the pan as it is turned upside-down.

Place butter in 9x13 pan, and put in oven to melt butter. Sprinkle with brown sugar. Arrange pineapple slices, and place a maraschino cherry in the center of each ring.

The 20 ounce can of pineapple has only 10 slices. Arrange the fruit as best you can.

Prepare cake mix according to directions on the box. Do not substitute pineapple juice for water. Pour over fruit.

Bake at 350 degrees for 50 minutes, or until a toothpick comes out clean. Let stand five minutes.

After the cake has cooled for 5 minutes in the pan, invert onto a disposable cookie sheet or sturdy piece of cardboard covered with foil.

The topping should come out clean, but if the worst happens, rearrange the fruit on top of the cake, spooning the sugar in between as needed.

When the cake is completely cooled, cover with plastic wrap. We will cut the cake at the church.

Serves: about 12