

# Pineapple Upside Down Cake

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Serves 24

10 Points per serving

189 Calories per serving

### Topping

- 1/2 cup butter
- 1 cup brown sugar
- 2 cans sliced OR crushed pineapple, well drained
- maraschino cherries (6 if using rings, 12 if using crushed)

### Cake

- 2 2/3 cups flour
- 4 tsp baking powder
- 1/2 tsp salt
- 1 1/2 cups sugar
- 1/2 cup butter
- 2 eggs
- 2 tsp vanilla
- 1 cup 1% milk

1. Melt butter and brown sugar in a 9×13 pan -place in oven while the oven is preheating to 350. Blend sugar with butter and spread evenly in the pan.

2. If using crushed pineapple, chop cherries and sprinkle over the sugar butter mixture, then arrange crushed pineapple on top evenly. If using pineapple rings, arrange rings in pan, placing 12 in the pan, even if you have to squeeze them. Cut cherries in half and place a half a cherry in the center of each ring, rounded side down. Set pan aside
3. While butter and sugar are melting, prepare batter
4. Measure flour – add baking powder, salt and sugar. Sift 3X – do not skip this step.
5. In a bowl, cream butter until smooth.
6. Add dry ingredients, egg, milk and vanilla. Mix on 5-10m low/medium low for 1 minute until smooth. This is a thick batter.
7. Spread batter over the pineapple mixture. Bake at 350 for 45-50 minutes, until a toothpick inserted in the center comes out clean.
8. Cool in pan 5-10 minutes, then flip pan over. Let cool completely.

Dessert  
Cake  
Pineapple