Pineapple Upside-Down Cake

9 people (or just Joe)

Jean Blauner

Submitted by Sandy Rose

Ingredients:

4 tablespoons butter
1/2 cup brown sugar
1 small can pineapple slices
several maraschino cherries
1-1/4 cups flour
3/4 cup sugar

2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter
1/2 cup pineapple juice
1 teaspoon vanilla
1 egg (unbeaten)

Preparation Instructions:

Melt the 4 tablespoons butter in 8 × 8 pan or 9″ round (2″ high). Add brown sugar and mix. Arrange pineapple slices and place maraschino cherries in center of slices. Let stand while making batter.

Batter: Sift flour, add sugar, baking powder and salt in mixing bowl. Add the 1/3 cup of butter. Add pineapple juice and vanilla. Beat 1-1/2 minutes at low speed. Scrape bowl. Add egg and beat 1-1/2 minutes at low speed. Pour batter over pineapple mixture in pan. Bake in 375 degree oven 30 to 40 minutes (closer to 40 minutes). Loosen cake from sides of pan with knife. Then turn out upside-down. Let stand about 5 minutes before taking the pan off. Cut into squares and serve warm or cold. With or without whipped cream.