

Pineapple Upside Down Cake

Ingredients

- 3 tbsps margarine or butter
- 1 egg
- 15 1/2 oz can slice pineapple, reserve juice
- 1 tsp vanilla
- Maraschino Cherries (drained)
- 1 1/4 cups sifted flour
- 2 cup brown sugar
- 1 1/2 tsps baking powder
- 1/3 cup shortening (crisco)
- 1 tsp salt
- 1 cup sugar

Summary

Yield: 8

Source: Rejeana

Littles/Cindy Carswell

Prep Time: 20 minutes

Category: Cakes

Cuisine: American

Tags: pineapple, Nell
Hutchins, Cake

Instructions

Topping: melt butter in 9 inch round cake pan. Arrange drained pineapple and cherries in bottom of pan. Cover with brown sugar.

Cake: Cream shortening and sugar; add egg and vanilla; beat until fluffy. Sift together dry ingredients; add alternately with reserved syrup, beating after addition. Spread over pineapple. Bake in oven on 350° for 45 to 50 minutes. Let stand 5 minutes; invert on plate. Serve warm. Top each slice with whip cream.

Notes

Recipe submitted by Cindy Carswell. Nell baked this cake pretty often. Liza said, it was her dad, Scott Hutchins' favorite.