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 alter 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.

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Notes

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