

Pineapple Upside-Down Cake

Courtesy of Carole's Creations

Prep Time:

Cooking Time:

Serves:

CChints: To reduce the fat in this cake we are substituting the oil with unsweetened applesauce. Since you are going to take this cake out of the baking pan to serve it, you will need a cake taker made for 9x13 or larger cakes. This is also a fun cake that the children can help you prepare to bake.



Butter flavored pan spray

3 tablespoons unsalted butter, melted

2/3 cup brown sugar, firmly packed to 2/3 cup

1/2 cup crushed pecans

20 ounce can pineapple sliced rings, drained

5 or more red maraschino cherries, cut in half

18.25 ounce boxed cake mix – Pineapple or yellow flavored

Most cake mixes call for water, oil and eggs. Substitute applesauce for the oil.

Make sure the oven rack is in the center of the oven. Preheat the oven according to the boxed directions for your 9x13 pan.

Spray the bottom and sides of the pan with the cooking spray. Melt the butter in a microwaveable container for 10 seconds at a time until it is melted. Pour the butter into the bottom of the pan and spread it out. Break up the packed brown sugar and sprinkle it evenly over the bottom of the pan. One at a time lay the pineapple rings along to the edges of the bottom of the pan. Cut 2 rings in half and lay them down the center if you can't make whole rings fit down the center. Take a half of each cherry and lay them cut side up inside each ring.

In a large mixing bowl combine the water and applesauce. Crack the eggs over a small bowl just in case a piece of eggshell breaks off and falls in. It is much easier to fish it out of the small bowl and then pour the eggs into the water and applesauce and blend well.

Use a spatula and add the cake mix to the mixing bowl. Beat according to boxed directions scraping the sides and bottom because the dry cake mix tends to stick and does not get into the mix. Pour the cake mix into your prepared cake pan and gently level it out over the rings. Bake according to directions on the box.

When the time is up, take the cake out of the oven and push a toothpick into the center of the cake. If it comes out clean, the cake is ready. If the batter sticks it should go back in the oven for about 5 minutes.

Cool the cake in the pan on a wire rack so the air can get to the bottom of the pan for 5 minutes. Lay your cake plate or cake taker tray over the top of the cake. Use pot holders to hold onto the pan and your take tray at the same time and flip the cake over. Let it sit like this for a few seconds and then slowly and carefully lift the pan off the cake. Have a knife handy to help any area release from the pan if necessary.

Enjoy!