

Pineapple Upside Down Cake

1 can sliced pineapple
1/2 c. brown sugar, packed firmly
1/4 c. butter
2 pkg. yellow cake mix additional ingredients necessary for cake mix
Maraschino cherries, drained (optional)

Line the oven with aluminum foil. Place oven on heat, level it, and melt the butter in the oven.

When melted, add the brown sugar, then the pineapple slices (drain them first) with a cherry in the center of each slice. While butter is melting, mix the cake according to package directions. Pour the cake mix over the glaze and put lid on pan. Bake in coals about 25 minutes, until golden brown and cake tests done. Lift out of pan by edges of aluminum foil and invert onto plate. Remove foil.

Serves 12

VARIATION:

- Instead of yellow cake mix, use 1 1/2 pkg. Pound cake mix, 3 large eggs, and 1 1/4 c. milk
- Pour: 20 oz. can crushed pineapple in bottom of Dutch oven or 8" pan to heat.

Pour on: 9 oz. white cake mix prepared as directed.

Cover and bake for 20 - 30 min.