

Nana Smyers Pineapple Upside Down Cake

Cinda's Grandmother

13x19 cake pan
¼ cup butter or margarine
2 cans pineapple rings
1 large jar Maraschino cherries
3/8 lb of pecan halves
1 lb dark brown sugar (Domino's)
2 yellow cake mixes

Directions:

1. Butter the bottom of the 13x19 pan.
2. Evenly spread a layer of the dark brown sugar in the bottom of the pan and lightly tamp down. (*I use almost a full pound of the brown sugar*)
3. On top of the brown sugar, position the pineapple rings. Place a Maraschino cherry in the center of each pineapple ring and another cherry in the space formed where four pineapple rings intersect. Using nice un-broken pecans halves, fill in all the spaces between the pineapple rings and in the corners. I like a cherry in the very corner with pecans flanking it.

IMPORTANT - Remember that the top of the cake is face down in the pan so place the most attractive sides of the fruits and nuts **FACE DOWN**.

Mix the cake mixes to package directions.

Or customize the cake mixes to cut calories:

Replace the eggs with eggbeaters.

Use the pineapple juice from the cans instead of the water,

(If you need more juice, add a little water)

Substitute non-sweetened applesauce for the oil.

Bake at package recommended temperature **BUT** it will take longer to bake, maybe an hour or so. Check with a toothpick every 10 minutes after the recommended time until the toothpick comes out clean.

When done, immediately remove it from the oven and place your cake board on top of the cake pan. Flip the cake pan and board together to allow the cake to drop onto the cake board. Tap the bottom of the pan to help release the toppings and then carefully remove the pan. If necessary, reposition any toppings that didn't release or moved out of place.

This is my Nanna Smyers recipe, so please don't publish it with out my permission.

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