

Pineapple Upside Down Cake

Unit: 10.5" Skillet or the Electric Skillet.

1 - Box of Yellow Cake Mix
1 - 16 Oz. Can of Pineapple Slices
3 - Tablespoons of Brown Sugar

1/3 - Stick of Butter or Cooking Spray
2 - Eggs or 4 Egg Whites
1 - Small Jar of Cherries (optional)

Melt the butter on simmer or heavily spray the pan. (225 in the Electric Skillet) While the butter is melting, mix the cake and **do not follow the directions on the box!** Mix the cake with the eggs and 3/4 cup of pineapple juice from the can. Hand mix the batter and the mix can be slightly lumpy.

Sprinkle the brown sugar into the bottom of the skillet and place the pineapple rings on top of it in one layer and pour any remaining pineapple juice in with it. Place the cherries inside the pineapple rings and turn the skillet on medium heat. (375)

When the mixture begins to bubble, add the cake batter and place the lid on the skillet. Time for 7 minutes at medium heat (375) and reduce the heat to medium-low (275) for 7 minutes or until the cake is done on top. When it is done, remove the lid, cut around the cake with a butter knife and put a large cookie sheet on top of the skillet. Invert the pan on a plate and remove it. Your cake is ready to serve!

****If the cake isn't wanting to get done on top, dry the inside of the lid with a paper towel and reseal it. Sometimes the water will drip from inside the lid onto the top of the cake and prevent it from finishing.****