

COOKING UP HISTORY

Recipes from our community members and archives to you and your kitchen



Pineapple Upside Down Cake

Barbara W. Tonge contributed this recipe to *Aberdeen's Cookin: The Centennial Cookbook*

Ingredients

- 1 c. brown sugar
- 1/4 c. melted butter
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 Tbsp. pineapple juice
- 12 slices canned pineapple
- 12 red maraschino cherries
- 1 box yellow cake mix,
prepared according to package
directions

Instructions

1. Butter a 9x13 inch pan. Arrange pineapple in bottom of pan, with a cherry in the hole of each pineapple slice.
2. Combine brown sugar, melted butter, cinnamon, nutmeg and 2 Tbsp. on pineapple juice (from canned pineapple).
3. Spoon mixture over pineapple in pan.
4. Pour prepared cake mix over all.
5. Bake for 40-45 minutes in a 350 degree oven.
6. Cool 10-15 minutes.
7. Run sharp knife around edges of pan, and then invert onto a platter or tray.
8. Serve warm or cold.

Notes: Ruth Peters, Museum President, loves this recipe! She recommends the following adjustments: Reduce brown sugar from 1 cup to 3/4 cup, and use 1/8 tsp. nutmeg instead of 1/4 tsp. Save the drained pineapple juice and use it instead of water when making the cake mix. Can also use chunked, tidbit, or crushed pineapple instead of the rings, b/c the rings, though attractive, are difficult to cut through.