

## **Pineapple Upside-Down Cake**

1 (20 oz.) can pineapple slices in juice  
2 tbsp. butter  
1/2 cup packed brown sugar  
7 whole maraschino cherries  
1 1/2 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/3 cup shortening  
3/4 cup granulated sugar  
1 egg  
1 1/2 teaspoons vanilla

Preheat oven to 350. Drain pineapple; reserve liquid. Melt butter in a 9x1.5 inch round cake pan. Stir in brown sugar and 1 tablespoon reserved pineapple juice. If necessary, add water to remaining liquid to make 2/3 cup. Set aside.

Arrange pineapple and cherries in pan on top of brown sugar mixture. In a small bowl, combine flour, baking powder, and salt. In a larger mixing bowl with electric mixer at medium-low speed, beat the shortening about 30 seconds. Add granulated sugar; beat till well combined. Add egg and vanilla; beat 1 minute. Add dry ingredients and the 2/3 cup pineapple juice/water mixture alternately to beaten mixture, beating after each addition. Spread in pan.

Bake in a 350 degree oven for 40 minutes\* or until toothpick inserted in center comes out clean. Cool 5 minutes on a wire rack; run knife along the edge to loosen, and invert onto a plate. Serve warm. Serves 8.

\*Mine always takes 50 minutes to get done but check at 40 minutes.