Pineapple Upside Down Cake

Makes 12 servings

Ingredients:

1 can	*Maddy's Homestyle Yellow Cake Mix**
1/3 cup	Vegetable oil
1 cup	Water
½ tsp	Cinnamon
¼ tsp	Ground nutmeg
5 tbsp	Margarine
½ cup	Dark brown sugar, packed
6	Pineapple rings, canned
5	Maraschino cherries

Preparation:

1. Preheat oven to 350°F.
2. Grease sides and bottom of 9" round cake pan.
3. Cut out a circle of parchment paper to fit pan, and place in bottom.
4. In large bowl, blend *Maddy's* cake mix with oil and water as directed on can; mix in cinnamon and nutmeg, and set aside.
5. In small saucepan, over medium heat, melt margarine, lower heat and simmer about 5 minutes.
6. Take margarine off heat and whisk in brown sugar.
7. Pour brown sugar mixture into bottom of the greased pan. Using a rubber spatula spread mixture evenly around bottom of pan.
8. Arrange pineapple rings and cherries in bottom of pan.
9. Spoon cake batter evenly over top of brown sugar and pineapple/cherry mixture.
10. Bake at 350°F for 45-48 minutes, or until toothpick inserted into center of cake comes out clean.
11. Let cool for at least 10 minutes to allow syrup to thicken.
12. To remove from pan, run knife or spatula around edge of cake.
13. Place serving plate over top of baking pan and gently flip over.
14. Gently lift pan off plate until cake has fully released. Peel parchment paper off top of cake.
15. To serve, cut into 12 slices.

Nutritional Information

Serving size	Calories, kcal	Protein, g	Phenylalanine, mg
Per Slice	271	0.24	9

* Applied Nutrition