

# Pineapple Upside Down cake

## ala Chef Baba

### Ingredients

- 1/4 cup butter
- 1 cup packed brown sugar
- 1 can (20 oz) pineapple slices in juice, drained, juice reserved
- 1 jar (6 oz) maraschino cherries without stems, drained
- 1 box Yellow Cake Mix
- Extra Virgin Olive Oil and eggs (at room temperature) called for on cake mix box

### Preparation

1. Heat oven to 350°F (325°F for dark or nonstick pan). In 13x9-inch pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.
2. Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries.
3. Bake 42 to 48 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean.
4. Cool the cake in the pan for 10 minutes. Gently run a butter knife or offset spatula around the sides of the pan and turn the cake out onto a plate or platter while it's still warm.
5. Let cool completely, about 30 minutes before serving.
6. Store covered in refrigerator.

Tip: Add ½ cup dark rum to batter for extra flavor