

**PINEAPPLE UPSIDE DOWN CAKE**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
341 cal	52 g	4 g	14 g	60 mg	340 mg	93 mg

**Ingredient**

PINEAPPLE,CANNED,SLICES,JUICE PACK,INCL LIQUIDS  
 CHERRIES,MARASCHINO,WHOLE  
 BUTTER,MELTED  
 SUGAR,BROWN,PACKED  
 FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 BAKING POWDER  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER  
 EGGS,WHOLE,FROZEN  
 WATER  
 EXTRACT,VANILLA

**Weight**

13-1/2 lbs  
 1 lbs  
 1-1/2 lbs  
 2-1/8 lbs  
 4 lbs  
 4 lbs  
 1-1/2 oz  
 3-1/4 oz  
 3 oz  
 1-1/2 lbs  
 2-1/3 lbs  
 2-1/4 lbs  
 12-1/2 oz  
 1-7/8 oz

**Measure**

1 gal 2 qts  
 1-3/4 cup  
 3 cup  
 1 qts 2-1/2 cup  
 3 qts 2-1/2 cup  
 2 qts 1 cup  
 2-1/3 tbsp  
 1/4 cup 3 tbsp  
 1-1/4 cup  
 3-3/8 cup  
 1 qts 1/2 cup  
 1 qts 1/4 cup  
 1-1/2 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
- 2 Pour 1-1/2 cups butter or margarine in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter or margarine.
- 3 Arrange 54 pineapple slices in rows of 6 by 9, over mixture in each pan. Place 1 cherry half, cut side up, into each pineapple slice. Set aside for use in Step 5.
- 4 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
- 5 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
- 6 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
- 7 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 8 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 9 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.