

Pineapple Upside-Down Cake

Ingredients:

For the topping:

- $\frac{1}{4}$ cup unsalted butter
- $\frac{1}{2}$ cup packed light brown sugar
- Paradise Candied Pineapple
- Paradise Candied Red Cherries
- Paradise Candied Green Cherries

For the cake:

- 1 box yellow cake mix
- Ingredients listed on the box (typically eggs, oil, and water)



Directions:

Preheat your oven according to the cake mix instructions (usually 350°F).

Melt the butter and pour it into a 9-inch round cake pan. Sprinkle the brown sugar evenly over the butter to create the base.

Place the candied pineapple evenly over the sugar mixture. Add red and green candied cherries between the pineapple pieces in a festive pattern. Gently press the fruit into the sugar so it stays in place.

Mix the yellow cake mix according to the package directions. Pour the batter carefully over the fruit layer, spreading evenly.

Bake according to the box instructions until a toothpick inserted in the center comes out clean.

Let the cake cool for about 10 minutes. Place a serving plate on top of the pan and flip confidently. Lift the pan slowly to reveal the fruit topping.

A recipe from Amanda Carpenter of <https://rivercitybelle.com/>