Noreen's Kitchen
Pineapple Upside Down Cake
Semi Homemade Version

Ingredients

1 pineapple cake mix

1 box (4 serving size) instant vanilla pudding

1 cup pineapple juice (reserved from cans)

½ cup vegetable oil

4 eggs

2 – 20 ounce cans pineapple rings

1 cup brown sugar

1 stick butter

12 maraschino cherries stems removed

Step by Step Instructions

Preheat oven to 350 degrees.

Open canned pineapple and drain juice into a measuring cup. Set pineapple and juice aside for later.

Place butter in a metal 9 x 13 baking pan and place on stove burner over medium heat. Allow butter to melt completely.

Stir brown sugar into butter and allow it to melt, until it is somewhat bubbly. Remove from burner.

Make sure the sugar, butter mixture is evenly spread in the bottom of the pan and top it with 12 pineapple rings. For this size pan, you will have 3 x 4.

Place a cherry inside each of each of the pineapple rings. Set pan aside and make batter.

In large mixer bowl combine cake mix, instant pudding, pineapple juice, vegetable oil and eggs. Blend on medium speed until batter is light yellow and all the ingredients have incorporated thoroughly.

Carefully pour batter over the pineapple and sugar mixture in the pan. Gently spreading the batter to the edges of the pan.

Bake on the middle rack of the oven for 35 to 40 minutes until a toothpick inserted in the center of the cake comes out clean.

Immediately turn cake out onto a lined baking sheet.

Allow to cool completely before serving and enjoy!

Enjoy!