

PINEAPPLE UPSIDE DOWN CAKE (MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
357 cal	60 g	3 g	13 g	26 mg	353 mg	47 mg

Ingredient

PINEAPPLE,CANNED,SLICES,JUICE PACK,INCL LIQUIDS
 CHERRIES,MARASCHINO,WHOLE
 SUGAR,BROWN,PACKED
 BUTTER,SOFTENED
 CAKE MIX,YELLOW

Weight

13-1/2 lbs
 1 lbs
 3 lbs
 1-1/2 lbs
 10 lbs

Measure

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

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 6 by 9, over mixture in each pan. Place 1 cherry half into each pineapple slice. Set aside.
- 4 Prepare mix according to instructions on container.
- 5 Pour 3-1/2 quarts batter evenly over fruit in each pan.
- 6 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
- 7 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.