

Dutch Oven Pineapple Upside-Down Cake

By CandyTX

Prep Time: 20 mins **Total Time:** 1 hr 5 mins **Servings:** 12

ABOUT THIS RECIPE

"Want to impress your guests but still cook something homey? This is it... this tastes wonderful, of course, but cooking it in the dutch (cast iron) oven makes it absolutely GORGEOUS. You won't be disappointed!"



Photo by Lavender Lynn

INGREDIENTS

TOPPING INGREDIENTS

- 1/2 cup butter or 1/2 cup margarine
- 1 1/2 cups brown sugar
- 1 (20 ounce) cans pineapple slices
- 10 maraschino cherries

CAKE INGREDIENTS

- 1 (18 1/4 ounce) packages pineapple cake mix
- 1 1/3 cups water
- 1/3 cup vegetable oil
- 3 large eggs

DIRECTIONS

1. Preheat oven according to instructions on cake mix.
2. Melt the butter over medium high heat in the iron skillet. Remove from the heat and sprinkle the brown sugar evenly to cover the butter.
3. Next, arrange pineapple rings around the bottom of the pan, one layer deep. Place a maraschino cherry into the center of each pineapple ring.
4. Prepare the cake mix by mixing the mix, water, oil and eggs together, substitute some of the pineapple juice for some of the liquid in the directions. (NOTE: make sure to check the back of the cake mix box, you want to prepare the cake per the instructions on the back and it may vary depending on the type of mix you get).
5. Pour the batter over the pineapple layer in dutch oven.
6. Bake as directed by the cake mix directions. Note: You may have to cook it for longer - test the middle with a clean knife, this really varies - sometimes even doubling the cooking time.
7. Cool for 10 minutes, then carefully turn out onto a plate.
8. NOTE: Do not let the cake cool too much or it will be stuck to the pan.

Dutch Oven Pineapple Upside-Down Cake (cont.)

Page 2 of 2

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (133 g)		Total Fat 15.0g	23%
Servings Per Recipe: 12		Saturated Fat 6.0g	30%
Amount Per Serving	% Daily Value	Cholesterol 73.2mg	24%
Calories 272.9		Sugars 32.5 g	
Calories from Fat 135	50%	Sodium 83.8mg	3%
		Total Carbohydrate 34.5g	11%
		Dietary Fiber 0.7g	3%
		Sugars 32.5 g	130%
		Protein 1.9g	3%

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