

# Pineapple Upside Down Cake

## Ingredients

- 2 Tablespoons butter, melted
- 1 16oz can pineapple slices, drained
- 1 8oz jar maraschino cherries
- ½ cup brown sugar
- 1 box yellow cake batter, prepared according to directions on a standard yellow cake mix box. (You will need eggs, milk, oil, etc...)
- 24-30 hot coals

## Directions

Line the bottom of a 12-inch Dutch oven with heavy duty aluminum foil. Add butter and arrange pineapple slices on top. Set a maraschino cherry in the center of each pineapple slice, and sprinkle brown sugar evenly over the fruit. Pour the prepared cake batter on top of the fruit. Place Dutch oven lid on top.

Place Dutch oven over 9 hot coals. Place 15 hot coals on top. Bake, covered, for 30 minutes, or until golden brown and a toothpick inserted in the center comes out clean.

Lift the cake out of the oven using the lining and set it on a table. Cover the top with foil and tuck the edges under the cake. Cool for 10 minutes; turn “right side up” and peel away the foil. Serves 10 to 12.