

Betty's Tropical Joy Pineapple Upside-Down Cake Recipe



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In this video, Betty responds to a viewer request by demonstrating how to make her Tropical Joy Pineapple Upside-Down Cake. For an easy cake that uses a mix, the flavor of this particular cake is unbelievable!

Ingredients:

1/2 cup butter or margarine, melted
1 cup firmly packed brown sugar
20 oz. can of pineapple slices, drained (Reserve juice for later use.)
maraschino cherry halves
18.5 oz. package yellow cake mix (I used a butter-flavored cake mix; you may use white, etc.)
2 eggs, well-beaten

Pour 1/2 cup melted butter or margarine into a 13-inch by 9-inch by 2-inch Pyrex (or other) baking dish. Sprinkle 1 cup brown sugar evenly over the melted butter or margarine. Drain the pineapple slices, reserving juice. Arrange pineapple slices and maraschino cherry halves on top of brown sugar mixture. Add enough water to the reserved pineapple juice to make 1 1/3 cups of liquid. Combine 2 well-beaten eggs, 1 1/3 cups pineapple liquid, and yellow cake mix. Beat for 2 minutes with an electric mixer. Pour batter over the top of the fruit. Spread the batter evenly. Bake at 350 for approximately 50 minutes, or until done. (I loosely cover the cake with a sheet of aluminum foil for the first 15 or 20 minutes of baking, so that it will not overbrown. Don't leave it too long, or the cake will rise and stick to it! Also, you can test for doneness of the cake by placing a toothpick in the center, and it should come out clean.) When the cake is done, remove it from the oven and let it cool for about 5 minutes, or a little longer. While the cake is still warm, invert it onto a large serving tray or platter. Yummy!!!