Pineapple Upside-down Cake

Amount 1 cake

Ingredients

- 1/4 cup margarine or butter
- 1/2 cup packed brown sugar
- 1 can (8 1/4 oz.) sliced pineapple, drained
- 1 1/4 cups all-purpose flour or 1 1/2 cups cake flour
- 1 cup sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup milk
- 1/3 cup shortening or applesauce
- 1 egg
- 1 tsp vanilla

Steps

1. Heat oven to 350 F.
2. Heat margarine in round layer pan, 9x11/2 inches, in oven until melted.
3. Sprinkle brown sugar over margarine.
4. Place 1 pineapple slice in center of pan. Cut remaining slices into halves; arrange around center slice.
5. Beat remaining ingredients together in large mixing bowl to form batter. Pour batter over fruit in pan.
6. Bake until wooden pick inserted in center comes out clean, about 45 minutes.
7. . Invert onto heat proof plate. Let pan remain a few minutes. Serve warm and, if desired, with whipped cream.

Notes

Batter can be used as white cake; bake 35-40 minutes in 350 F oven and frost if desired. Make spicy raisin cake by omitting vanilla, adding 1 tsp ground cinnamon, 1/2 tsp ground nutmeg, 1/4 tsp ground cloves, and 1 cup raisins.