**Pineapple Upside-down Cake**

**Ingredients:**

1 can sliced pineapple (pineapple & syrup)

65 mL margarine (=1/2 square)

125 mL brown sugar

2 maraschino cherries

80 mL shortening

125 mL sugar

1 egg

5 mL vanilla

250 mL sifted flour (sift then measure)

6 mL baking powder

1 mL salt

**Method:**

1. Ensure oven racks are centered, preheat oven to 350 F.

2. Drain pineapple and reserve the syrup. Cut maraschino cherries in half.

3. While oven is preheating, place margarine in square pan and melt in oven. Remove once melted. Add brown sugar and 15 mL pineapple syrup. Stir well.

4. Arrange pineapple slices in the bottom of the pan. Place cherry half in the center of each slice. *You might have leftover slices – you can cut them up and add to the design or simply eat them while cake is baking.*

5. Using a wooden spoon, cream together shortening and sugar until well mixed. Add egg and vanilla; mix well. Set aside.

6. Using a liquid measure cup, measure 125 mL pineapple syrup *(if you do not have enough syrup, top up with water to make 125 mL).* Set aside

7. In a medium bowl, combine flour, baking powder and salt.

8. Add dry ingredients to the creamed mixture alternately with the pineapple juice, ending with dry ingredients (dry, wet, dry)

9. Spread over pineapple. Bake for 40-45 minutes. Cool for 5 minutes and using oven mitts, invert onto a plate. Serve warm.