

# Pineapple Upside Down Cake

**Prep Time:** 1 hour

**Total Time:** 1 hour

## Ingredients:

- 1 medium can pie cherries, tart unsweetened
- 1 can pineapple slices
- 1 stick butter
- 1/2 pound brown sugar
- 1 box yellow cake mix
- 12" Dutch Oven

## Preparation:

Begin warming your Dutch oven with the lid on, and put in the butter to melt. Spread some butter on all sides of the Dutch oven for easier removal later.

Mix the cake mix in a bowl according to directions. I use simple mix with just water, but with egg and oil recipe it holds together better. When the cake mix is ready, put the Dutch oven over medium hot coals.

Add brown sugar and mix with the butter. Spoon in the cherries and pineapple with liquid and spread evenly. When the cherries and liquid are added, check to see that the pan is truly level. If the mixture is immediately boiling furiously, your coals are too hot. A gentle simmer or less is good. Pour the cake mix into various spots in the hot mixture. Do not stir as you will dislodge the evenness of the cherries.

Put the lid on the Dutch oven and put 16 coals on the lid. The cake is usually done in 20 minutes, so check at that time. Cake should be nicely browned and visibly risen. If pale, add coals to the top and consider more heat below, and cook for ten more minutes.

When done and while still hot, remove the lid. Cover the top of the Dutch oven with doubled, heavy-duty foil. Two people can now turn the Dutch oven over quickly onto a table top. Be sure to use hot pads or oven mitts.