



Pineapple Upside-Down Bundt Cake

Popular

READY IN



120 min.

SERVINGS



12

CALORIES



288 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 0.3 cup brown sugar packed
- ☐ 6 pineapple rings drained (from 20-oz can)
- ☐ 6 maraschino cherries drained
- ☐ 1 box cake mix yellow
- ☐ 0.3 cup vegetable oil
- ☐ 4 eggs

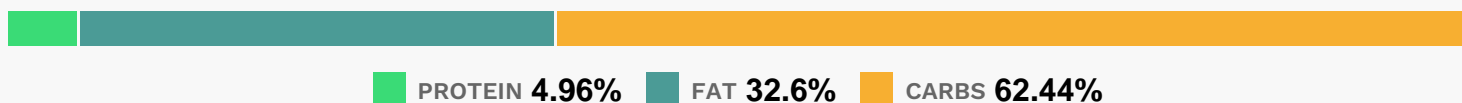
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ spatula

Directions

- ☐ Heat oven to 350°F. Generously spray 12-cup fluted tube cake pan with baking spray with flour.
- ☐ Pour melted butter evenly in bottom of pan.
- ☐ Sprinkle brown sugar evenly over butter.
- ☐ Place pineapple slices over sugar; press in lightly.
- ☐ Place 1 cherry in center of each pineapple slice.
- ☐ Add enough water to reserved pineapple juice to measure 1 cup. In large bowl, beat cake mix, pineapple juice, oil and eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter over pineapple and cherries.
- ☐ Bake 36 to 41 minutes or until toothpick inserted in center comes out clean.
- ☐ Remove from oven; cool 20 minutes. Run metal spatula around outer and inside edge of pan to loosen cake.
- ☐ Place heatproof serving plate upside down over pan; turn plate and pan over.
- ☐ Remove pan. Cool 45 minutes.
- ☐ Serve warm or cool. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.8991304998812%

Nutrients (% of daily need)

Calories: 288.42kcal (14.42%), Fat: 10.58g (16.27%), Saturated Fat: 3.28g (20.52%), Carbohydrates: 45.59g (15.2%), Net Carbohydrates: 44.63g (16.23%), Sugar: 28.19g (31.32%), Cholesterol: 59.58mg (19.86%), Sodium: 351.14mg (15.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.62g (7.24%), Phosphorus: 165.41mg (16.54%), Vitamin K: 12.83µg (12.22%), Calcium: 109.39mg (10.94%), Vitamin B2: 0.17mg (10.2%), Folate: 37.73µg (9.43%), Vitamin B1: 0.13mg (8.97%), Selenium: 5.99µg (8.56%), Vitamin E: 1.11mg (7.38%), Iron: 1.28mg (7.1%), Vitamin B3: 1.1mg (5.48%), Manganese: 0.09mg (4.48%), Vitamin B6: 0.08mg (4.08%), Vitamin B5: 0.39mg (3.92%), Copper: 0.08mg (3.89%), Fiber: 0.97g (3.87%), Vitamin C: 2.68mg (3.25%), Vitamin A: 152.88IU (3.06%), Vitamin B12: 0.18µg (2.96%), Magnesium: 10.9mg (2.73%), Potassium: 83.01mg (2.37%), Zinc: 0.34mg (2.29%), Vitamin D: 0.29µg (1.96%)