



Pineapple Upside-Down Skillet Cake

READY IN



95 min.

SERVINGS



12

CALORIES



354 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter
- ☐ 0.5 cup brown sugar packed
- ☐ 20 pineapple rings drained canned
- ☐ 13 maraschino cherries drained
- ☐ 1 box cake mix yellow
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs

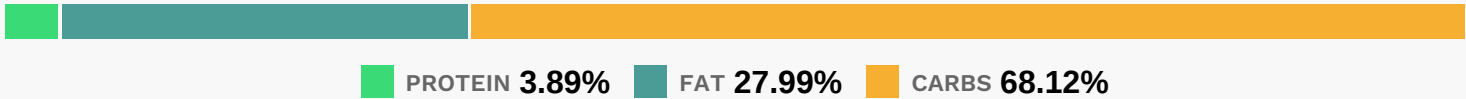
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. In 12-inch cast-iron or ovenproof nonstick skillet, melt butter over low heat, just until melted.
- ☐ Sprinkle brown sugar evenly over butter. Arrange 7 pineapple slices in bottom of skillet.
- ☐ Cut remaining slices in half; arrange around inside edge of skillet.
- ☐ Place 1 cherry in center of each whole and half 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 into skillet over fruit.
- ☐ Bake 30 to 38 minutes or until cake is golden brown and toothpick inserted in center comes out clean.
- ☐ Remove from oven; cool 10 minutes. Run knife around edge of cake to loosen.
- ☐ Place heatproof serving plate upside down over skillet; turn plate and skillet over.
- ☐ Remove skillet. Cool 30 minutes.
- ☐ Serve cake warm or cool. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:7.1739130745763%

Nutrients (% of daily need)

Calories: 353.67kcal (17.68%), Fat: 11.25g (17.31%), Saturated Fat: 3.77g (23.59%), Carbohydrates: 61.64g (20.55%), Net Carbohydrates: 59.71g (21.71%), Sugar: 43.23g (48.04%), Cholesterol: 48.44mg (16.15%), Sodium: 355.51mg (15.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.52g (7.03%), Phosphorus: 163.36mg (16.34%), Vitamin B1: 0.2mg (13.4%), Vitamin K: 13.41µg (12.77%), Calcium: 123.64mg (12.36%), Vitamin C: 8.93mg (10.82%), Vitamin B2: 0.17mg (10.05%), Folate: 39.41µg (9.85%), Iron: 1.44mg (8.03%), Fiber: 1.93g (7.7%), Copper: 0.15mg (7.63%), Selenium: 5.21µg (7.44%), Vitamin E: 1.11mg (7.4%), Vitamin B3: 1.29mg (6.44%), Vitamin B6: 0.13mg (6.36%), Magnesium: 20.99mg (5.25%), Potassium: 167.4mg (4.78%), Manganese: 0.09mg (4.59%), Vitamin A: 196.8IU (3.94%), Vitamin B5: 0.34mg (3.44%), Zinc: 0.37mg (2.49%), Vitamin B12: 0.15µg (2.45%), Vitamin D: 0.22µg (1.47%)