



Slow-Cooker Pineapple Upside Down Cake

 Popular

READY IN



180 min.

SERVINGS



12

CALORIES



326 kcal

DESSERT

Ingredients

- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 20 pineapple rings drained canned
- ☐ 10 maraschino cherries drained
- ☐ 1 box cake mix yellow

Equipment

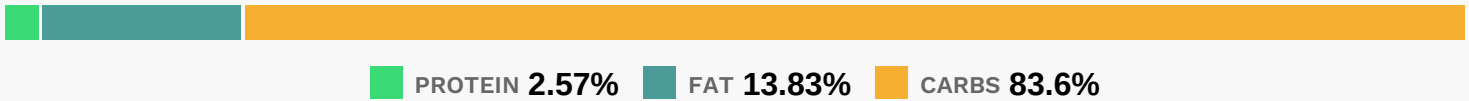
- ☐ bowl
- ☐ wire rack

- ☐ toothpicks
- ☐ slow cooker

Directions

- ☐ Spray 6-quart slow cooker with cooking spray. In small bowl, mix brown sugar and melted butter; spread evenly in bottom of slow cooker. Arrange pineapple slices on brown sugar mixture, cutting as needed to fit in one layer.
- ☐ Place cherry in center of each slice and around slices, as needed.
- ☐ Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water.
- ☐ Pour batter over pineapple and cherries.
- ☐ Cook on High heat setting 2 1/2 to 3 hours or until toothpick inserted in center comes out clean. Turn off slow cooker; uncover.
- ☐ Remove ceramic base from cooker to cooling rack. Cool 15 minutes.
- ☐ Place heatproof serving plate upside down onto ceramic base; carefully turn plate and ceramic base over.
- ☐ Remove ceramic base.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:5.7060869465704%

Nutrients (% of daily need)

Calories: 326kcal (16.3%), Fat: 5.15g (7.92%), Saturated Fat: 3.14g (19.61%), Carbohydrates: 70.02g (23.34%), Net Carbohydrates: 68.14g (24.78%), Sugar: 51.6g (57.33%), Cholesterol: 10.17mg (3.39%), Sodium: 350.31mg (15.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.15g (4.3%), Phosphorus: 142.2mg (14.22%), Vitamin B1: 0.2mg (13.11%), Calcium: 124.71mg (12.47%), Vitamin C: 8.93mg (10.82%), Folate: 34.37µg (8.59%), Fiber: 1.89g (7.54%), Copper: 0.15mg (7.36%), Iron: 1.31mg (7.28%), Vitamin B2: 0.12mg (7.12%), Vitamin B3: 1.29mg (6.45%), Vitamin B6: 0.11mg (5.61%), Magnesium: 20.47mg (5.12%), Manganese: 0.09mg (4.73%), Potassium: 164.44mg (4.7%), Vitamin E: 0.53mg (3.51%), Vitamin A: 167.56IU (3.35%), Selenium: 1.95µg (2.78%), Vitamin K: 2.31µg (2.2%), Vitamin B5: 0.19mg (1.88%), Zinc: 0.23mg (1.55%)