

PINEAPPLE UPSIDE-DOWN CAKE

1 $\frac{1}{2}$ C Butter

6 C packed brown sugar

6 Cans (20 oz) pineapple slices in juice, drained, juice reserved

6 jars (6oz) maraschino cherries without stems, drained

6 boxes super moist yellow cake mixes

18 Eggs

2 C Vegetable oil

1. Heat oven to 350F (325 for convection). In 3 serving pans, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.
2. Add enough water to reserved pineapple juice to measure 1 $\frac{1}{4}$ cups. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries.
3. Bake 40 to 45 minutes (check after 30 minutes in convection oven) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Cool 30 minutes - serve warm or cool. Store covered in refrigerator.