



# Recipe Instructions

## Pineapple Upside Down Cake



### Ingredients

½ cup butter, melted

1 cup brown sugar

2 (20oz) cans of pineapple  
rings in juice

1 (15.25oz) box yellow cake  
mix

3 eggs

½ cup butter, softened

A few cherries, if desired

### Utensils

Measuring cups and spoons

Stand or Hand Mixer

Mixing Bowls

Spatula

9in Circular Cake Pan

Nonstick Cooking Spray

### Step 1: Prep

Preheat oven to 350°

Spray cake pan with nonstick  
cooking spray.

Use pineapple juice from the  
can and measure out 1 cup of  
juice. You may add water if you  
need to make 1 full cup. Set  
aside.

### Step 2: Butter & Sugar

Combine melted butter and  
brown sugar in a small mixing  
bowl.

Spread that mixture onto the  
bottom of your prepped cake  
pan.

### Step 3: Pineapple & Cherries

Arrange pineapple in the  
bottom of the cake pan on top  
of the brown sugar mixture.  
Place one ring in the center,  
and the rest in a circle. Press  
down into the sugar mixture.  
Press a cherry into the center  
of the ring, if desired.

### Step 4: Cake Mix

Add softened butter, cake mix,  
1 cup of pineapple juice, and 3  
eggs to a mixing bowl.

Use hand mixer to beat on a  
low speed for 30 seconds. Then  
beat on a high speed for 2  
minutes.

### Step 5: Bake

Spread cake batter on top of  
the pineapple inside the cake  
pan.

Bake at 350° for about 30  
minutes or until a toothpick  
comes out clean.

### Step 6: Finish and Enjoy

Remove from oven and let cool  
inside pan for 5 minutes.  
Carefully flip cake pan over and  
remove pan. **Enjoy!**

*This can be stored in an airtight  
container in the refrigerator for  
up to 4 days.*



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### Kitchen Safety Tips:

Check inside your oven **before** you preheat it.

Make sure to assemble your hand mixer **before** you plug it in!