

Pineapple-Upside Down Cake

This is my niece, Donna's favorite dessert. This cake can be made with or without the spices. The cake recipe from my Rhubarb-Upside Down Cake can be substituted for this recipe; topping ingredients are then cut in half.

1-1/3 cups butter, softened, divided
1 cup packed brown sugar
1 can (20 oz.) pineapple slices, drained
10 to 12 maraschino cherries
1/2 cup pecans
1-1/2 cups sugar
2 eggs
1 tsp. vanilla extract
2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp. ground cinnamon, optional
1/2 tsp. ground nutmeg, optional
1 cup buttermilk*



In a small saucepan, melt 2/3 cup of butter; stir in brown sugar.
Spread in the bottom of a greased heavy 12-inch skillet or 2 9-inch square or oval cake pans or a 13-inch x 9-inch x 2-inch baking pan.
Arrange pineapple in a single layer over sugar mixture; place a cherry in the center of each slice.
Arrange the pecans and set aside.
In a mixing bowl, cream sugar and remaining 2/3 cup butter.
Beat in eggs and vanilla.
Combine the dry ingredients; add alternately with buttermilk, mixing well after each addition.
Carefully pour over the pineapple.
Bake at 350 degrees for 40 - 45 minutes for skillet and for 2 square or oval pans; 50 - 60 minutes for large baking pan, or until a wooden pick inserted near the center comes out clean.
Immediately invert onto a serving platter and let stand for 2 minutes. Remove pan and cool.

Yield: 12 servings.

*Note: 1 cup of buttermilk can be substituted with 1 tablespoon white vinegar plus sweet milk to equal 1 cup. Let set for 5 minutes.