

Pineapple Upsidedown Cake:

1/4 cup butter
1 cup brown sugar
1 cup diced pineapple (or 7 pineapple rings)

Preheat oven to 350 degrees F. Melt butter and sugar together in a heavy cast-iron skillet. Spread diced pineapple or arrange pineapple rings on the butter-sugar mixture. Add the following cake batter on top of the butter-sugar and pineapple:

1/4 cup shortening
3/4 cup sugar
1 egg
1/2 cup milk
1-1/4 cups sifted flour
1-1/4 tsp baking powder

(I blend the wet ingredients, then blend the dry ingredients in a separate bowl and pour the dry over the wet and mix.)

Bake for 30 minutes at 350 degrees F.

Let stand a couple of minutes (maybe 3 minutes, at most). Place plate over the pan. Invert the pan and plate, holding the plate firmly onto the pan. The cake should fall smoothly onto the plate.