Pineapple Upside-Down Cake

Ingredients:

- 1 yellow cake mix
- 2 eggs
- 1-20 oz can of crushed, chunked, or sliced pineapple (drain the juice and set aside)
- 1/4 cup butter or margarine
- 1 cup packed brown sugar
- 1 jar maraschino cherries, optional
- cool whip or whipped cream, optional

Directions:

Preheat oven to 350°F

Grease a 13 x 9-inch pan.

In a skillet melt the butter. Add brown sugar and stir until bubbly. I usually let it cook 2-3 minutes.

Pour this mixture into the greased pan.

Arrange the pineapples evenly over the mixture.

Arrange the cherries in the pineapples.

Gently press down. *(Normally the sliced pineapples are seen with a cherry in the center.)*

Add enough water to the reserved juice to make 1-1/3 water/juice. *(or you can just use 1-1/3 c. water.)*

Add juice/water mixture, cake mix, and eggs to a large mixing bowl. Stir until moistened and then beat on high for 2 minutes.

Pour cake batter over the pineapples and brown sugar. Spread evenly in the pan.

Bake for 30 -45 minutes or until a toothpick comes out clean.

Take a serving dish and put it over the pan.

Carefully flip the pan over and let sit for about 5 minutes.

Remove the pan. Serve warm or cold with whipped topping, if desired.