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Mr. Johnson's Apple Classroom

Baking Contest: Pineapple Upside Down Cake

Pineapple Upside Down Cake

Ingredients:

1 Cup of butter
2 Cups of sugar
1 teaspoon of salt
1 tablespoon of vanilla extract
4 large eggs
3 1/4 cups of self rising flour
1 Can of pineapple juice
1 Cup of brown sugar
Cooking/Vegetable oil
Maraschino Cherries

Cooking Instructions:

Preheat oven to 350 degrees Fahrenheit
Oil an 8 inch round cake pan
Put in cake pan to heat oil
Remove when hot
Cover pan in brown sugar
Arrange pineapples in pan
Beat butter, sugar, salt, and vanilla extract in to a smooth paste, sugar will stay granular
Add eggs 1 at a time beating at medium speed until smooth
Add flour alternately with the pineapple juice beating at medium low
Once the last of the flour is added mix briefly until smooth
Pour batter into cake pan on top of brown sugar pineapples and the cherries
Bake for 45 minutes, or until cake bounces up



**Remove from oven let cool for 5 minutes
Run a spatula or knife around the edges of
the pan to loosen the cake
Place plate on top of cake pan
Flip the pan to turn cake upside down on
the plate
Eat it ALL UP!**

