

## The Pampered Chef® Quick Pineapple Upside Down Cake

Serves 12

- ¼ cup (50 mL) butter (½ stick)
- ⅓ cup (75 mL) packed brown sugar
- 7 canned pineapple slices
- 7 maraschino cherries without stems
- 1 pkg (15.25-16.5 oz or 460 g) yellow cake mix
- 3 eggs
- 1 cup (250 mL) water
- ⅓ cup (75 mL) vegetable oil



### Tools:

- Color Coated Paring Knife
- Mini Measure-All® Cup
- Rockcrok™ Everyday Pan
- Silicone Scraper
- Smooth Edge Can Opener
- Easy Read Measuring Colander
- Chef's Tongs
- Classic Batter Bowl
- Stainless Whisk
- Microwave Grips
- Shimmering Glass Round Platter

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### Instructions:

1. Use **Color Coated Paring Knife** to cut ½ stick of butter into small pieces.
2. Use **Mini Measure-All® Cup** to measure 1/3 cup of brown sugar.
3. Melt butter and brown sugar in **Rockcrok®** over medium heat 1–2 minutes or until mixture begins to bubble, stirring occasionally with **Silicone Scraper**.
4. Open canned pineapple using **Smooth Edge Can Opener**.
5. Drain pineapple rings using **Easy Read Measuring Colander**.
6. Use **Chef's Tongs** to arrange pineapple slices in pan; place cherry in center of each pineapple ring.
7. Add cake mix to **Classic Batter Bowl**.
8. Stir with **Stainless Whisk** to break up any lumps.
9. Add 1 cup water, ⅓ cup oil, and 3 eggs. Mix briskly with **Stainless Whisk** for about 2 minutes.
10. Slowly pour batter over pineapple, using **Silicone Scraper**.
11. Microwave, covered, on HIGH 8–10 minutes or until center is firm and springs back when pressed.
12. Remove pan from microwave, using **Microwave Grips**. Immediately invert cake onto **Shimmering Glass Round Platter**. Cool slightly before serving.

### Nutrients per serving:

Calories 330, Total Fat 16 g, Saturated Fat 4 g, Cholesterol 55 mg, Sodium 310 mg, Carbohydrate 44 g, Fiber 1 g, Protein 3 g

### Cook's Tips:

To prepare this recipe in a conventional oven, preheat oven to 350°F (180°C). Prepare recipe as directed in Steps 1, 2 and 3. Bake, uncovered, 28-30 minutes. Remove from oven and invert as directed in Step 5.