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PINEAPPLE UPSIDE DOWN CAKE

- 1 Cup Sugar
- 3 Tablespoons Cornstarch
- 1 3/4 Cups Crushed Pineapple
- 2 Tablespoons Melted Butter
- 1/2 Cup Maraschino Cherries
- 1 2/3 Cups Sifted All Purpose Flour
- 1/2 Teaspoon Salt
- 2 1/4 Teaspoons Baking Powder
- 1/3 Cup Shortening
- 2 Eggs, beaten
- 1/2 Teaspoon Vanilla
- 1/2 Cup Milk

DIRECTIONS

1. Mix 1/3 cup of the sugar with cornstarch.
2. Add juice drained from pineapple.
3. Cook over direct heat in an oven proof 10 inch skillet.
4. Stir constantly until sauce boils and becomes clear.
5. Add drained pineapple and butter.
6. Drain cherries thoroughly and arrange in a pattern in the pineapple mixture.
7. Cream the 1/3 cup shortening until soft.
8. Add remaining sugar and the eggs.
9. Beat vigorously until smooth.
10. Stir in the vanilla.
11. Add flour mixture alternately with milk.
12. Pour into skillet over pineapple.
13. Bake in a 350 degree oven for 35 to 40 minutes.
14. Cool in pan on a rack for 10 minutes.
15. Turn onto serving platter.