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## ***Pineapple Upside Down Cake***

1/3 Cup butter  
1 Cup brown sugar  
9 Slices canned pineapple  
9 Maraschino cherries  
1 3/4 Cups flour  
1 Tbsp baking powder  
1/2 Tsp salt  
1/2 Cup butter  
1 Cup white sugar  
2 Eggs  
1 Tsp vanilla  
3/4 Cup milk

- 1) Preheat oven to 350 degrees. Melt 1/3 cup of butter in a 9 inch square cake pan in the oven and remove from heat.
- 2) Stir in the brown sugar.
- 3) Arrange pineapple slices on top of the sugar, and put a cherry inside of each pineapple ring.
- 4) Set aside.
- 5) In a small bowl combine flour, baking powder and salt.
- 6) Set aside.
- 7) In a medium bowl cream remaining butter and sugar.
- 8) Add eggs one at a time and continue beating until light.
- 9) Stir in vanilla.
- 10) Alternate additions of dry ingredients and milk to the creamed mixture, beginning and ending with dry ingredients.
- 11) Pour over the pineapple in the cake pan.
- 12) Bake for 50 to 60 minutes, until toothpick inserted in the centre comes out clean.
- 13) Cool for 10 minutes, then turn upside down over a serving plate.
- 14) Leave the pan on top of the cake for 2 to 3 minutes to let all the syrup and fruit drop out.
- 15) Serve warm with whipped cream.