**[Carol’s Pineapple Upside Down Cake](http://zradio.org/quick-family-recipes/pineapple-upside-down-cake/" \t "_blank)**

It’s summer, which means it’s vacation time!!!

Today’s recipe takes us to the isle of Aloha…it includes pineapples and Ellis is already dressed for the occasion with his Hawaiian shirt. Maybe he will let us all borrow a Hawaiian shirt while we are making Pineapple Upside Down Cake together! I actually found this recipe at the Dole Plantation where they grow pineapples in Hawaii.

What’s fun about this Quick Family Recipe is that you don’t have to feel guilty about eating it…it’s not a whole cake. You make these in muffin tins, so they are individual portions.

It’s called upside down cake because you put the top of the cake in the bottom of the pan and then build up. That way when it comes out of the oven, you flip the pan onto a cooling rack and your pineapple upside down cakes are now right side up!

This is a great recipe to put your kids in charge of making. They can make dessert for you while you are putting together dinner…this recipe is that easy. It includes a box cake mix, so you know it can’t be hard…pay attention to the instructions because there is a secret ingredient to add to the cake mix that will ensure no one knows you made it from a box! It will be our little secret.

**Ingredients:**

* Spray Pam
* 1/3 Cup Melted Butter
* 1/2 Cup Packed Brown Sugar
* 2 Cans Pineapple Rings (drain the juice as much as possible and reserve)
* 1 Big Jar Maraschino Cherries
* 1 Box Yellow Cake Mix
* 1 Cup Pineapple Juice (from canned pineapple rings above)
* 3 Eggs
* 1/2 Cup Vegetable Oil

**How to Make:  
(This recipe makes 18 mini cakes)**

* Preheat oven to 350 degrees Fahrenheit.
* Lightly spray your muffin tins with Pam.
* Mix melted butter and brown sugar together in a bowl.
* Use a teaspoon and evenly divide brown sugar and butter mixture into 18 muffin pans.
* Place a pineapple ring into each muffin tin.
* Add a maraschino cherry to the center of each pineapple ring.
* Now it’s time to make the cake! Mix together with a hand mixer or in a stand mixer, the cake mix, three eggs and vegetable oil. Now for the secret ingredient that really makes this recipe pop…add in a cup of pineapple juice to the mixture instead of the water that the recipe calls for you to add.
* Side Note: I always crack my eggs into a separate bowl before adding them to a recipe. It’s easier to make sure an egg shell doesn’t end up in the recipe.
* Use your mixer on medium to turn your ingredients into your cake batter.
* Fill your muffin tins up to the top with cake batter.
* Place your filled muffin tins in the oven and bake for 20-25 minutes. It only took mine 20 minutes to be perfect. They are done when you can stick a toothpick in and no cake comes back with it.
* Flip over your beautiful pineapple upside down cakes pretty close to them coming out of the oven, so that they slide right out. You may want to place a towel or another pan under the cooling racks, because these cakes sure are juicy!
* Leave on a cooling rack and eat as soon as you can…they are amazing anytime, but the best when they are straight out of the oven!
* Serve and Enjoy!

Let’s see your pineapple pics! Bonus points if you serve them while wearing a Hawaiian shirt! Share them on [Ellis and Tyler’s Facebook page](https://www.facebook.com/Z88.3Mornings).

Carol Ellingson  
Z88.3’s Resident Foodie  
Originally posted on [Carolbake.com](http://carolbake.com/)