

2023 Baking Contest Jr. Division – Basic Cake Recipe

Upside-Down Pineapple Cake

Yield: 1 (9x9x2-inch) cake

Ingredients

¼ cup (1/2 stick) margarine or butter
2/3 cup packed brown sugar
1 can (about 16 ounces) sliced pineapple, drained
Maraschino cherries
1 1/3 cups all-purpose flour
1 cup granulated sugar
1/3 cup Crisco-type shortening or margarine
¾ cup milk
1 ½ teaspoons baking powder
½ teaspoon salt
1 large egg

Directions

1. Heat oven to 350°F.
2. Melt margarine in a 9x9x2 inch square pan in the oven.
3. Sprinkle brown sugar over the melted margarine.
4. Place slices of pineapple on the brown sugar mixture.
5. Put maraschino cherries in the center of the pineapple slices.
6. Beat together the remaining ingredients in a large bowl with an electric mixer on low speed for 30 seconds scraping the bowl all the time.
7. Beat the batter with an electric mixer on high speed for 3 minutes, scraping the bowl a few times.
8. Pour batter over the fruit mixture in the pan.
9. Bake for 55 to 60 minutes or until a toothpick inserted in the center comes out clean.
10. Immediately turn the pan upside down onto a heatproof serving plate.
11. Let pan remain over cake for a few minutes, then remove pan.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.