

# Pineapple Upside Down Cake

## *(Serves 8)*

### INGREDIENTS:

- .25 cup butter
- .5 cup brown sugar
- 1 can (20 oz.) crushed pineapple
- optional cherries for color
- 1 box yellow cake mix
- 1 egg

### EQUIPMENT:

- Dutch Oven, Dutch Oven Tools & Oven Mitts
- Charcoal Briquettes
- Tongs for Charcoal & Means to Light Charcoal
- Can Opener if Not Pull Top Can(s)
- Cookie Sheet or Large Cutting Board (not Plastic – to Flip Dutch Oven onto when done)
- Metal Spatula & Serving Spoon
- Mixing Bowl
- Whisk
- Toothpick or Thin Stick
- Measuring Cup

### PREPARATION: *(Charcoal: 18/Under & 9/Top)*

- Pre-Warm Dutch Oven
- Place butter & brown sugar in Dutch Oven and Stir until Well Mixed
- Mix pineapple in bottom of oven.
- In separate mixing bowl, mix cake mix per box, add egg
- Pour cake batter evenly on top of mix and bake for about 30-40 minutes  
- test with tooth pick or straw: should slide in and out of crust without undercooked batter sticking to it
- Let Oven Cool with Lid Off Oven, Run Edge of Spatula Around Edge of Crust to Insure Doesn't Stick to Side of Dutch Oven - & - Flip Dutch Over onto Cookie Sheet / Cutting Board in One Swift Even Motion
- Cut & Serve