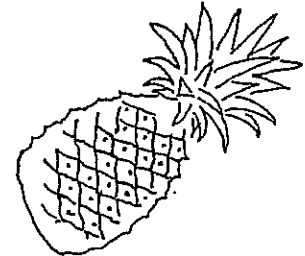


PINEAPPLE UPSIDE-DOWN CAKE

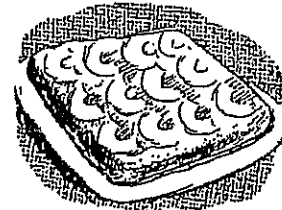
1/4 cup margarine
1/3 cup packed light brown sugar
1 (16 oz.) can pineapple slices, drain and reserve juice
4 maraschino cherries, cut in half
1 1/4 cups flour
3/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/3 cup oil
1/2 cup reserved pineapple juice
1/2 teaspoon each: vanilla and almond flavoring



Cut two circles of waxed paper to fit bottom of 8 inch round layer cake pan. Place paper in pan.

Place margarine on top of waxed paper liner and microwave on High 45 seconds, or until melted. Sprinkle brown sugar over margarine. Arrange 7 pineapple slices on top of sugar mixture. Decorate centers of slices with cherries.

Place flour, sugar, baking powder and salt in a medium mixing bowl. Blend together egg, oil, pineapple juice and flavorings. Pour into dry ingredients and use a wooden spoon to blend. Pour batter over pineapple slices. Microwave on 50% (Medium) 5 minutes, rotating dish once. Microwave on High 4 to 4 1/2 minutes, rotating dish twice. When done, toothpick will come out clean when stuck in cake. Let cake stand in pan 5 minutes. Invert on serving platter. Makes 7 servings.



PINEAPPLE UPSIDE-DOWN CAKE

2 tablespoons butter or margarine
1/3 cup firmly packed brown sugar
3/4 cup (8 oz. can) drained, crushed Pineapple (use the drained syrup for part of the liquid in the cake.)
1 package (9 oz.) yellow cake mix, 1-layer size
Whipped cream

Place butter or margarine in a 2-quart (8 x 8 inch or 9-inch round) glass baking dish. Cook, 1 minute to melt. Blend in brown sugar and pineapple. Spread evenly over the bottom of dish. Prepare cake mix as directed on package. Spoon cake mixture over pineapple mixture in the pan. Cook, uncovered, 8 minutes, 30 seconds or until a toothpick comes out clean. Let stand 1 minute. Loosen the edge by running a knife around the pan. Turn over on a serving plate. This is easy if you put the plate on top of the pan. With potholders hold both the plate and the baking dish and turn over. Set them down and then lift off the baking dish. Serve warm or cold with whipped cream. Makes 8 to 9 servings.