

Skillet Pineapple Upside-Down Cake

For the topping:

5 tablespoons butter
½ cup packed brown sugar
8 slices pineapple, drained

14 pecan halves, or as desired
8 maraschino cherries, or as desired

For the batter:

1½ cups sifted cake flour
1 cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
1/3 cup solid vegetable shortening

2/3 cup milk
1 teaspoon vanilla extract
½ teaspoon lemon flavoring extract
(optional)
1 large or extra-large egg

Melt the butter in a heavy 10" oven proof skillet. Sprinkle the brown sugar evenly over the butter. On top of the butter-sugar coating in the pan, arrange the pineapple slices in a ring, with one slice in the center. Decorate with pecan halves placed between the slices and cherries placed in the center holes of pineapple rings. Set aside.

To prepare cake batter, sift together flour, sugar, baking powder and salt in a mixer bowl. Add shortening, milk, vanilla and lemon extracts. Beat at medium speed for two minutes. Add egg, and beat for two minutes more.

Pour batter over fruit coating in prepared skillet. Bake in preheated 350°F oven for 40 to 50 minutes, or until a tester placed in center of the cake comes out clean. Remove from oven. Invert a serving plate over cake in skillet, and immediately turn both upside down, turning the cake out onto the serving plate. Leave pan over cake for a few minutes, allowing the brown sugar topping to run down over cake. Remove skillet and serve cake warm.

Note: Crushed pineapple may be substituted for slices if very well drained. Sifted all-purpose flour may be substituted for cake flour. Sift and measure 1½ cups minus three tablespoons.