



Westinghouse

Pineapple Upside down Cake with Warm Caramel Center

Ingredients

- 1 can sliced pineapple rings (drained)
- 2 teaspoons butter
- 2 tablespoons brown sugar
- ¼ cup dark rum liquor
- 1 box yellow cake mix
- 1 - 6oz jar maraschino cherries (no stems)
- 1 -12oz package of caramel candy squares (wrappers removed)
- Nonstick baking spray

Directions

1. Spray the inner cooking vessel with non-stick spray. Sprinkle butter, brown sugar and rum on the bottom of the slow cooker.
2. Cover the bottom with the pineapple slices in a slightly overlapping ring pattern, placing one in the center and pressing the pineapple into the sugar.
3. Place one cherry in the center of each pineapple ring.
4. Prepare the yellow cake recipe according to the package . Mix briefly at medium speed to make a smooth batter. Pour 1/2 the batter over the pineapple.
5. Place 1 1/2 cups of caramel candies in center of batter, pour remaining batter into multi cooker.
6. Close the lid and program the baking time by Press MENU button until the “—” points to “Bake”. Adjust the cooking time, according to the instructions on the package of cake, by pressing the COOK TIME button. Use HOUR button to increase time and MIN button. Adjust the temperature according to the package by pressing the FOOD SELECT button. Use HOUR button to increase temperature and MIN button to decrease temperature. Press the ON/START button. I like to use 1.5 hours as a standard, make sure your cake is cooked by inserting a skewer into the center. If it comes out clean and no batter is present it is done. If it is uncooked reprogram for additional time using 20 minute intervals until cooked.
7. When done let cake set in cooker for 15 minutes with lid open before removing. Then carefully remove the cooking vessel, set on the counter to cool for 30 minutes more. Once cooled, invert cooking vessel with cake onto a platter so the caramelized pineapples ends up on top. Enjoy!

