



Byron's Dutch Oven Recipes

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Pineapple Upside Down Cake

Topping

4 Tbs. butter
1 cup brown sugar
8 pineapple rings
8 maraschino cherries

Cake Batter

1 yellow cake mix
1 cup pineapple juice
1/3 cup water
3 eggs
1/3 cup oil

Prepare Cake Topping: Melt butter in bottom of a 12" Dutch oven. Sprinkle brown sugar evenly over butter being careful not to touch the sugar once it has begun to dissolve into the butter. Carefully place pineapple rings on top of the brown sugar, 7 around the outside and 1 in the center. Place a maraschino cherry in the center of each pineapple ring.

Prepare Cake Batter: In a mixing bowl combine cake mix, pineapple juice, water, eggs and oil; mix well. Spoon cake batter carefully over the top of pineapple rings. Spread batter evenly to edges.

Bake: Cover Dutch oven and bake using 10-12 briquettes bottom and 14-16 briquettes top for 45 minutes or until top of cake springs back when touched.

Let the cake cool for 10 minutes or so in the oven with the lid cracked. Next run a rubber spatula around the inside edge of the oven to loosen the cake. To turn the cake out, first lay a piece of parchment paper across the top of the oven so it lays flat and replace the lid so that it holds the paper in place. Make sure you have an available lid stand resting on your table for the next step. Using gloved hands place one hand on the lid and the other hand under the oven and carefully lift and flip the oven over so the cake falls onto the lid. Rest the oven upside down on the lid stand and tap the bottom and sides of the oven lightly with your hand to make sure the cake didn't stick. Then lift the oven off the lid. The cake will be resting on the parchment lined lid and can be cooled this way or slid off the lid using the parchment paper. Allow cake to cool slightly before service.

Serve with vanilla ice cream or whipped cream as topping.

Serves: 8-10

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