**Pineapple Upside-down Cake**

Ingredients:

- 2 to 3 tablespoons of butter

- 1/2 cup of brown sugar

- 1, 8 ounce can of sliced pineapple, unsweetened

- 1, 9 ounce package of Jiffy cake yellow

Directions:

- Spray an 8 to 9 inch cake pan with pan spray

- Melt butter in the 8 to 9 inch cake pan

- Stir in the brown sugar and pat out flat

- Pat dry the pineapple slices with a paper towel and lay them in the butter/ brown sugar mixture

- Mix the Jiffy cake according to the instructions on the package and then pour it in the pan over the pineapple/ butter/ brown sugar mixture

- Bake for about 30 minutes at 350 degrees until done (test for doneness with a light touch after letting set out 5 minutes)

- Cut the outside with a butter knife and then turn upside-down onto a plate