**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