My Favorite Recipe

By: Ferrari Cook

## 

***TOPPING*** 1/3 cup salted b[utte](https://www.landolakes.com/products/butter-spreads/salted-butter/)r

3/4 cup firmly packed brown sugar

12 slices pineapple,  well drained

1 (10-ounce) jar maraschino cherries, stems removed

***CAKE***

2 cups all-purpose flour

1 tablespoon baking powder

1/4 teaspoon salt

1 cup firmly packed brown sugar

2/3 cup salted butter, softened

3 [large eggs](https://www.landolakes.com/products/eggs/brown-eggs/)

2 ½ teaspoon vanilla extract

## 

## STEP 1

## Heat oven to 350 degrees.

## STEP 2 Melt 1/3 cup butter in 13x9-inch ungreased baking

## pan in the oven. Stir in 3/4 cup brown sugar. Spread

## mixture evenly in the pan.

## STEP 3 Arrange 12 pineapple slices on top. Place cherry

## in center and between each pineapple slice, if

## desired.

## STEP 4 Combine flour, baking powder and salt in bowl;

## set aside.

STEP 5  
Combine 1 cup brown sugar and 2/3 cup butter

in bowl

beat at medium speed, scraping bowl often, until

creamy. Continue

beating, adding *1* egg at a time, until well mixed.

Stir in vanilla.Gradually add flour mixture alternately with

milk, beating at low speed and scraping bowl often after each addition

STEP 6  
Gently spread batter over pineapple. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Loosen sides of cake from pan by running knife around inside of pan. Invert cake onto serving platter; let stand for 5 minutes. Remove the pan. Cool completely.