

Pineapple Upside Down Bread

(Ok, it's really more of a cake, but it's baked in a bread pan!)

Ingredients

For the Cake

- 4 Tbsp pineapple juice
- 2/3 cup all purpose flour
- 2 eggs
- 2/3 cup sugar
- 1 tsp baking powder
- 1/4 tsp salt

For the Glaze & Topping:

- 1/4 stick of butter
- 1/3 cup brown sugar
- 1-small can pineapple chunks-completely drained
- 8-10 maraschino cherries

Instructions

1. Preheat oven to 350F
2. Spray your Loaf pan with non-stick cooking spray or lightly butter the bottom & sides.
3. I used an 8 ½ x 4 ½ Loaf Pan.
4. In a Large bowl combine the Eggs, Sugar, Pineapple Juice, Flour, Baking Powder & the Salt and mix until well incorporated.
5. In a small saucepan, melt the butter; once melted add in the brown sugar and stir constantly on medium heat for 45 seconds. Remove from heat.
6. Spoon a layer of the hot mixture into the bottom of the Loaf Pan, then arrange the chunks of Pineapple on top of the brown sugar mixture. Add the cherries throughout the chunks.
7. Spoon the cake batter on top..

8. Bake for 35-45 minutes or until a toothpick inserted into the center comes out clean
9. Once baked, remove from the oven and allow to cool in the pan for 10 minutes
10. Gently run a knife around the edge of the cake to help loosen it before removing from pan.
11. Place on a wire cooling rack & allow to cool completely.
12. ENJOY!

