

Pineapple Skillet Cake

2/3 CUP BROWN SUGAR
4 TBSP. SALTED BUTTER
FRESH CUT PINEAPPLE
SMALL JAR MARICHINO CHERRIES
10- OR 12-INCH IRON SKILLET

Melt butter and sugar in cast iron skillet. Simmer on medium for 4-5 minutes. Place fresh pineapple rings in skillet with cherries.

For Cake Batter:

1/2 CUP SHORTENING
1/2 CUP PACKED BROWN SUGAR
1 CUP SUGAR
2 EGGS
1 1/2 CUPS SELF-RISING FLOUR
1 TSP. VANILLA EXTRACT
1/2 CUP MILK (WHOLE OR 2%)



Mix shortening, brown sugar, sugar & eggs until creamy. Add flour and milk alternately-add vanilla. Mix 2 minutes Spray sides of iron skillet with cooking spray. Pour cake batter on top of pineapple/cherry topping. Bake cake on 350 degrees until golden brown and set. (approx. 25-35 minutes) Test doneness with a toothpick. If toothpick comes out clean the cake is ready.

*"Cool cake for about 15 minutes-place the cake plate on top of skillet and invert (flip) cake out!
Enjoy... Tammy!"*