

Easy GF Pineapple Upside Down Cake (a NowICanEatCake recipe)

What You'll Need:

- 4 T. butter
- 8 **pineapple rings**
- 8 **maraschino cherries**
- 1 box **better batter gluten-free yellow cake mix**
- 1/2 c. **water**
- 1/2 c. **pineapple juice** (drained from pineapple)
- 1/2 c. **apple sauce**
- 1/4 c. **coconut oil**, melted
- 3 **eggs**
- 1 c. Splenda® *brown sugar* mix (feel free to use regular brown sugar)

Note: Cake box calls for 3/4 c. **oil**. I don't like using that much **oil**. If you don't care, simply replace 1/2 c. **applesauce** and 1/4 c. **oil** for the full 3/4 c. **oil**.

What To Do:

1. Preheat oven to 350° F. Lightly spray a 9x13 baking pan.
2. Melt **butter** in the bottom of baking pan.
3. Sprinkle **brown sugar** evenly over butter.
4. Place **pineapple rings** in bottom of the baking pan 4 across, 2 down.
5. Place the **maraschino cherries** in the center of the **pineapple rings**.
6. In the bowl of an electric mixer blend **cake mix, water, pineapple juice, apple sauce, oil** and **eggs** at low-speed until moistened (about 30 seconds). Beat at medium for 2 minutes.
7. Pour batter carefully over **pineapple** and **cherries** in baking pan.
8. Bake 35-40 minutes. Cake is done when a toothpick inserted in the center comes out clean.
9. Cool in pan on wire rack for 15 minutes. Then turn out onto serving plate to cool completely.
10. Serve plain or with a dollop of whipped topping.