



## Cuisine Santé Up Side Down Pineapple Cake

### Ingredients :

- 1 box of deluxe white cake
- 2 eggs
- 3 Table Spoon of brown sugar
- 1 can of sliced pineapple in it juice (398ml)
- 2 Table Spoon of margarine (Becel light)
- 7 Maraschino cherries

### Preparation :

In a big bowl, mix 3/4 of the deluxe white cake mix, 2 eggs and the pineapple juice that is in the can. On medium heat, in the fry pan, caramelize brown sugar and margarine. Add pineapple slices (7) and 7 Maraschino cherries in the fry pan. Add the cake mix and reduce the heat to minimum. From time to time turn the cover to avoid sticking and also to cook the cake in an even way. When the temperature is between 70°C and 80°C and when you see that the cake top seems dry, turn off the heat and remove. It will take about 20 minutes. Wait a few minutes for the cake to cool down and then flip it on a plate or simply on the cover.