



Recipes by Peter

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Kicked Up Hawaiian Pineapple Upside Down Cake

One of my favorite desserts is Pineapple Upside Down Cake! However, this recipe kicks up the flavors to levels unknown by the addition of macadamia nuts and toasted coconut.

The flavor of this cake will take you right to the Hawaiian Islands... let's go!



INGREDIENTS

- * 1 Duncan Hines Boxed Perfectly Moist Pineapple Supreme Cake Mix. If you can't find this, just use a boxed yellow cake mix. Prepare the cake mix as the package instructs.
- * 3 Eggs
- * 1 Cup of Water
- * ½ Cup of Cooking Oil

- * 1 Stick of Butter Softened
- * 1 Cup firmly packed brown sugar
- * 1 20 oz Can Sliced Pineapple
- * Maraschino Cherries as Needed in Pineapple Rings
- * ¾ Cup of Toasted Coconut
- * ½ Cup Chopped Macadamia Nuts

DIRECTIONS:

Turn oven on and set the temperature to 350 degrees to preheat.

Using a bundt pan as I did (or use a 9 x 13 baking dish) spray the baking vessel with Pam cooking spray. Be sure to spray the baking dish very well with the Pam!

Move the softened butter around the pan using a pastry brush.

Sprinkle in the brown sugar.

Sprinkle in the toasted coconut.

Lay in the pineapple slices.

Place a Maraschino cherry in the middle of each pineapple slices.

Sprinkle the chopped macadamia nuts around the pineapple slices.

Spoon the prepared cake batter over the pineapple slices. Smooth the batter out carefully as not to disturb the ingredients underneath the batter.

Place the baking dish in the oven and bake for 32-36 minutes. Insert a toothpick to check for the doneness of the cake – start checking around 26 minutes.

Now here is the hard part. Let the cake **COOL COMPLETELY!**

If using the Bundt pan use a plate you want to serve the cake in and place the plate face down on top of the **COMPLETELY COOLED** Bundt pan. Hold the plate FIRMLY to the Bundt and then invert the cake on top of the serving dish.

When you want to serve the cake slice it as you wish and then use some whipped cream on the top!

Enjoy!