

Serves 16 • Serving size: 1 slice



PREP: 5 minutes
COOK: 10 minutes

date
me

Tupperware®

Pineapple Upside-Down CAKE

4 tbsp. unsalted butter, room temperature, divided
5 pineapple rings
5 maraschino cherries
¼ cup brown sugar
Eggs, oil and water according to cake package directions*
16.5-oz./470 g package yellow cake mix

1. Use 2 tbsp. butter to coat TupperWave® Stack Cooker 3-Qt./3 L Casserole. Insert Cone and layer pineapple rings around it, in bottom of Casserole. Place a cherry in the center of each pineapple ring.
2. In 1-Qt./1 L Micro Pitcher, microwave brown sugar and remaining butter on high power 30–60 seconds until melted. Drizzle over pineapples.
3. In base of Power Chef™ System, fitted with paddle whisk attachment, combine eggs, oil and water. Cover and pull cord until well blended.
4. Add cake mix to liquids in base of Power Chef™ System, cover and pull cord until well combined. Pour batter into Casserole over pineapples.
5. Microwave at 70% power 10 minutes, or until knife inserted into cake comes out clean. Allow to rest 2 minutes before flipping onto serving dish.

**If using canned pineapple, you can use the pineapple juice instead of water, but if there isn't enough juice, add water to reach the necessary total.*

Nutritional Information (per serving):

Calories: 220 Total Fat: 11g Saturated Fat: 3.5g Cholesterol: 45mg Carbohydrate: 29g Sugar: 19g Fiber: 1g Protein: 3g Sodium: 200mg Vitamin A: 2% Vitamin C: 2% Calcium: 2% Iron: 6%

Serves 16 • Serving size: 1 slice



PREP: 5 minutes
COOK: 10 minutes

date
me

Tupperware®

Pineapple Upside-Down CAKE

4 tbsp. unsalted butter, room temperature, divided
5 pineapple rings
5 maraschino cherries
¼ cup brown sugar
Eggs, oil and water according to cake package directions*
16.5-oz./470 g package yellow cake mix

1. Use 2 tbsp. butter to coat TupperWave® Stack Cooker 3-Qt./3 L Casserole. Insert Cone and layer pineapple rings around it, in bottom of Casserole. Place a cherry in the center of each pineapple ring.
2. In 1-Qt./1 L Micro Pitcher, microwave brown sugar and remaining butter on high power 30–60 seconds until melted. Drizzle over pineapples.
3. In base of Power Chef™ System, fitted with paddle whisk attachment, combine eggs, oil and water. Cover and pull cord until well blended.
4. Add cake mix to liquids in base of Power Chef™ System, cover and pull cord until well combined. Pour batter into Casserole over pineapples.
5. Microwave at 70% power 10 minutes, or until knife inserted into cake comes out clean. Allow to rest 2 minutes before flipping onto serving dish.

**If using canned pineapple, you can use the pineapple juice instead of water, but if there isn't enough juice, add water to reach the necessary total.*

Nutritional Information (per serving):

Calories: 220 Total Fat: 11g Saturated Fat: 3.5g Cholesterol: 45mg Carbohydrate: 29g Sugar: 19g Fiber: 1g Protein: 3g Sodium: 200mg Vitamin A: 2% Vitamin C: 2% Calcium: 2% Iron: 6%