

Pineapple upside down

Dessert

Ingredients	Cooking Method
1 cup Cornmeal (course ground) ¾ cup Milk (boiling) 4 ozs Butter 1 cup Dark Brown Sugar Can Pineapple slices 5 Maraschino Cherries 4 ¾ cup Flour (all purpose) 2 tsp Baking Powder ½ tsp Salt 3 Eggs ¾ Cup Sugar ½ cup Oil Canola	Stove

1. Boil milk add cornmeal and let sit.
2. In a Cast Iron Skillet pan melt 4 oz butter and coat sides.
3. Add brown sugar to skillet and let melt (about 5 mins.)
4. Place Pineapple and cherries in skillet. Remove from heat.
5. Mix Dry (flour, baking powder and salt).
6. Mix Wet (beaten Eggs, Sugar and oil add Cornmeal)
7. Mix both together 6 to 8 turns with whisk.
8. Pour on top of pineapples in skillet.

Cook @ 350 deg for 40 Mins.

Let cool for 30 min before turn upside down.