

B A K E D G O O D S

Lyons Pineapple Upside-down Cake

		ITEM #
1 #5 Can	Lyons Pineapple Topping	2369
1 cup	Lyons Caramel Sauce	2307
1 package	Cake Mix (white or yellow)	

· Preheat oven to 325° F for convection and 350° for conventional.

Make the cake: Prepare cake mix according to package instructions. Prepare enough to fill a full size hotel pan. This amount will differ depending on mix.

Grease hotel pan with butter or cooking spray and coat with sugar, including the sides. Pour Lyons Pineapple Topping into pan and generously cover the entire bottom of the pan. Spread Lyons Caramel Sauce evenly over topping. Top with Cake Batter and bake for 40 - 60 minutes if using convection oven. 70 – 85 minutes if using a conventional oven. Use baking tester to ensure doneness, insert into the middle of cake and when it comes out clean, it is ready. Let cake sit for 15 minutes, run a knife along edge and flip over onto sheet pan in one quick motion. Tap the pan to help release cake. Remove pan, cut and serve.

