

Little Bay Baking Company

Pineapple Upside Down Cake

Preheat oven to 350 degrees.

Pineapple layer: Pour $\frac{1}{4}$ cup melted margarine (nondairy) into bottom of greased 8x8 pan. Sprinkle evenly with $\frac{1}{2}$ cup brown sugar (packed). Cover with 16 oz. can of crushed pineapple (drained well).

Cake:

1 cup **Little Bay Baking Waffle & Donut Hole Mix**

$\frac{1}{2}$ cup sugar

2 TBS margarine (dairy free)

1 large egg

1 tsp vanilla

$\frac{1}{2}$ cup rice milk

In a medium bowl, stir waffle mix with sugar. With a fork combine margarine with dry ingredients until mixture is crumbly. Beat egg slightly with milk and vanilla. Pour into dry ingredients and stir just until blended. Pour over pineapple layer and bake for 30-35 minutes. Turn cake onto serving plate and wait until cooled slightly to remove pan. Makes about 9 servings.