

PINEAPPLE UPSIDE DOWN COBBLER

Portion: #12 scp

Category: Dessert Recipe #: 5914

Ingredients	24 Servings	48 Servings	60 Servings	72 Servings
621008 - Margarine, Melted (1)	5 1/4 oz	10 3/4 oz	13 1/4 oz	1 lb
474420 - Brown Sugar	8 oz	1 lb	1 lb + 4 oz	1 lb + 8 oz
614141 - Maraschino Cherries, Drained	2/3 cup	1 1/3 cup	1 2/3 cup	2 cup
753220 - Pineapple Crushed, Canned, Undrained	3 1/3 cup	1 qt + 2 2/3 cup	2 qt + 1/3 cup	2 qt + 2 cup
422360 - Cake Mix, Yellow	1 lb + 5 1/4 oz	2 lb + 10 3/4 oz	3 lb + 5 1/4 oz	4 lb
621008 - Margarine, Melted (2)	2 3/4 oz	5 1/4 oz	6 3/4 oz	8 oz

METHOD:

CCP: WASH HANDS BEFORE HANDLING FOOD, AFTER HANDLING RAW FOODS OR ANY INTERRUPTION THAT MAY CONTAMINATE HANDS.

CCP: USE CLEAN, SANITIZED EQUIPMENT AND UTENSILS.

CCP: RETURN INGREDIENTS TO REFRIGERATED STORAGE IF PREPARATION IS INTERRUPTED.

CCP: DO NOT USE DAMAGED, DENTED OR RUSTED CANS. WASH TOPS OF CANS BEFORE OPENING.

1. Combine melted margarine (1) and brown sugar. Spread evenly onto bottom of greased pan.
2. Scatter chopped cherries over brown sugar; top with crushed pineapple (do not drain).
3. Sprinkle dry cake mix evenly over pineapple. Drizzle melted margarine (2) over cake mix.

Bake:

CONVENTIONAL OVEN: 350°F for 45-50 minutes.

CONVECTION OVEN: 325°F for 40-45 minutes.

ANALYSIS:

Calories 236.8 CAL **Carbohydrate** 35.5 G **Protein** 2.35 G **Fat** 10.01 G **Sodium** 267.4 MG **Potassium** 16.34 MG
Iron 0.81 MG **Calcium** 41.44 MG **Dietary Fiber** 0.95 G **Sugar** 26.96 G **Vitamin A** 130.62 IU **Vitamin E** 4.05 MG
Thiamin 0 **Riboflavin** 0 **Niacin** 0.01 MG **Vitamin C** 3.33 MG

ALLERGENS:

Contains: Eggs, Gluten, Milk, Soy, Wheat

** It is not implied nor should it be inferred that recipes that do not list allergens are free from allergens.