



Slap Ya Mama

Slap Ya Mama Cajun Products

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Slap Ya Mama Upside-Down Pineapple Cake



By Tracy Hersh of [37 Cooks](#)

Ingredients:

- 3/4 Cup Butter
- 1 Cup Brown Sugar Packed
- 1 Tbsp [Slap Ya Mama Hot Blend](#)
- 2 Cans Pineapple Slices drained reserving 1 cup of juice
- 10-12 Maraschino cherries cut in half
- 1 Cup Pecans chopped
- 1 Box Yellow Cake Mix
- ¼ Cup Sour Cream
- 3 Eggs
- 1 Teaspoon Almond Extract

Directions:

Preheat oven to 350.



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Lightly spray a 10-12 inch oven-proof skillet. Melt $\frac{1}{2}$ cup butter in bottom of skillet and remove from heat. Combine Brown Sugar and SYM seasoning together, sprinkle over butter. Arrange pineapple slices on top of sugar mixture starting with 1 slice in the center. Cut more slices in half and arrange on side of pan. Place cherries in centers of pineapple. Crush remaining slices in a blender or food processor. Set aside. Arrange cherries into pineapple rings, cover with chopped pecans. In a mixing bowl combine cake mix, remaining $\frac{1}{4}$ cup butter, reserved cup of pineapple juice, sour cream, eggs and almond extract until well blended. Stir in remaining crushed pineapple. Bake in oven for 60-70 minutes until golden. Let cool for 10-15 minutes. Invert cake onto dish. Let cool completely. Slice into wedges and serve.