

PINEAPPLE UPSIDE-DOWN CAKE

Ingredients

- 1/3 cup butter
- 1/2 cup brown sugar
- 1 can pineapple slices
- 1 jar yellow cake mix (see recipe below)
- 1 ¼ cups milk
- 1/8 cup vegetable oil
- 1 stick of butter softened
- 1 TBSP vanilla
- 3 eggs



Preparation:

Melt the 1/3 cup butter in a foil-lined 12" Dutch oven. Stir in the brown sugar. Remove from heat. Place the pineapple slices over the sugar mix in the bottom of the oven.

In a separate bowl, stir one stick of softened butter until creamy. Add the cake mix and stir well. In another bowl, whisk the milk, oil, vanilla and eggs. Add the egg mixture to the cake mix bowl and stir vigorously for 2 minutes to combine. Pour the batter over the pineapple and sugar. Put the lid on the Dutch oven and bake at 350 (17 coals on top, 8 on bottom) for 30-40 minutes.

Yellow cake mix recipe:

- 2 1/4 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt

Measure the ingredients into a quart jar in the order they are listed.

ZUCCHINI BROWNIES

Ingredients

1 -1/2 cup sugar
1/2 cup vegetable oil
2 cup grated zucchini
2 t vanilla
2 cups flour
1 t salt
1-1/2 t baking soda
½ cup cocoa
½ cup pecans or walnuts



Preparation

Combine sugar, oil, zucchini, and vanilla. Add flour, salt, baking soda, and cocoa. Mix well. Pour into a greased 12" Dutch oven. Bake at 350 for 45 minutes with 17 coals on top and 8 on the bottom.

Frosting

½ cup butter softened
1 lb. powdered sugar sifted
½ cup cocoa
1 t vanilla
¼ cup milk

Combine butter, powdered sugar, cocoa, and vanilla. Whisk in milk until frosting is desired consistency.