Pineapple Upside Down Cake

Nonstick cooking spray
1 c cake flour
5 ½ T butter, softened, plus 2 ½ T melted
¾ c sugar
1 egg plus 2 T egg beater
½ t vanilla extract
¾ t baking powder
Big pinch salt
½ c whole buttermilk
½ c firmly packed brown sugar
5 pineapple rings in juice, drained well
6 maraschino cherries, drained well

Preheat the oven to 350 degrees F.

Spray 9 inch round cake pans with nonstick cooking spray.

In a large bowl, beat 5 ½ T butter at medium speed with an electric mixer until creamy. Add the sugar, beating until fluffy. Add the egg, egg beater and vanilla and beat again.

In sifter over a mixing bowl, add the 1 cup flour, baking powder, and salt and sift . Stir to combine. Add the flour mixture and buttermilk into the egg mixture and beat again, scraping down sides, just until combined well.

Sprinkle brown sugar into prepared pan, to cover bottom. Drizzle the melted butter over the brown sugar.
On top of brown sugar, arrange the pineapple slices in a large ring and put a cherry in the center of each and one cherry in the center of ring of pineapples.

Pour batter over the fruit and smooth gently with rubber spatula, careful not to upset the fruit, and bake until a wooden toothpick inserted in center comes out clean, about 30 minutes. Let the cake cool in the pans for 10 minutes. Invert the cake onto plate to cool completely.