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ONE FOR YOU:

This is my all-time favorite cake. It’s not too fruity, but is

SUPER-DUPER deliciously caramel-ey. My grandmother made this

recipe all the time when I was growing up. We added the booze to

kick it up a notch. Surprised she didn’t think of that one…

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| **Retro Pineapple Upside-Down Cake** | |
| Serves about 5 | |
| **Ingredients:**   * .5 cups BUTTER … no substitution * 1.5 cups of brown sugar * 1 – 20 oz can of pineapple slices * 1 bottle Dreamcôte “Rocket Surgery” Late Harvest … some for you, some for the cake * 1 jar maraschino cherries * 1 box of yellow cake mix * Eggs and more butter (in place of any oil) as called for by back of box ingredients. | * 1. Uncork wine. Pour generous glass.   2. Pre-Heat Oven to 350°F.   3. Combine .5 cups butter and all brown sugar into 13x9 pan. Place in oven until butter melts. Stir so bottom of pan is evenly coated in melted butter/sugar. Set on counter (careful not to burn yourself. That pan is HOT!   4. Drain pineapple juice into cup and set aside.   5. Mix cake mix according to back of box directions substituting butter for oil, and pineapple juice plus ¼ cup of late harvest for any water.   6. Lay pineapple rounds directly into melted butter.   7. Remove stems from cherries. Cut in half. Place one half cherry in each pineapple hole.   8. Carefully pour batter over pineapple slices.   9. Bake according to box directions.   10. Enjoy with more Dreamcôte “Rocket Surgery”! |

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ONE FOR A FRIEND:

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