**Camp Pineapple Upside-Down Cake** (Serves 6-8)

**INGREDIENTS**

* 1 can of sliced pineapple rings
* ½ cup of pineapple juice reserved from the can of pineapple rings
* 1 stick of unsalted butter
* 1 ½ cups of brown sugar
* 3 oz of rum
* 1 18-oz box of yellow cake mix
* Reference cake box for additional ingredients (water, vegetable oil, eggs etc.)

**DIRECTIONS**

1. Heat coals until hot and place about 15 coals on the ground of the fire pit.
2. Line a cast iron Dutch oven with foil.
3. Make cake batter according to package instructions and add 1/2 cup of pineapple juice from the pineapple rings to the batter. Mix to combine.
4. Place the foil lined Dutch oven over the coals and add the butter and brown sugar.
5. Allow to melt, stirring occasionally until the caramel is bubbly and thick, but do not allow it to get too dark otherwise it will burn.
6. Add the rum and stir.
7. Add the pineapple rings into the caramel
8. Pour cake batter over the rings and cover with the lid
9. Place about 15 coals on the lid
10. Check to see if the cake is done after 15-20 minutes by sticking a skewer into the cake. If it comes out clean, the cake is done.
11. Place a large plate on top and flip the cake upside down.
12. Remove the foil from the cake. Slice and serve.