



Another delicious recipe from

Foster's Demo



Tropical Upside-Down Biscuit Bake

Prep Time: 15 minutes

Ingredients:

- ¼ cup butter or margarine*
- ½ cup packed brown sugar*
- 8 pineapple slices in juice (from 20-oz can), drained and 2 tablespoons juice reserved*
- 4 marachino cherries, cut in half, if desired*
- 1/3 cup flaked coconut*
- 1/3 cup finely chopped macadamia nuts*
- 1 can (16.3 oz) Pillsbury® Grands!® Homestyle refrigerated shortcake or Homestyle refrigerated buttermilk biscuits*
- 1 tablespoon granulated sugar*

Directions:

- 1. Heat oven to 350°F. In ungreased 13x9-in. (3-qt) glass baking dish, melt butter in oven. Tilt pan to coat inside with butter.*
- 2. Sprinkle brown sugar over butter. Arrange pineapple slices in dish. Fill centers of pineapple with cherries and spaces between with coconut and nuts. Bake 7 to 9 minutes or until pineapple is hot.*
- 3. Separate dough into 8 biscuits. Top each pineapple slice with 1 biscuit. Brush tops of biscuits with reserved pineapple juice. Sprinkle with granulated sugar.*
- 4. Bake 25 to 30 minutes or until biscuits are deep golden brown and no longer doughy in center. Immediately place heatproof serving platter upside down over baking dish; turn platter and dish over. Remove baking dish. Spread any topping remaining in dish over biscuits. Cool 15 minutes before serving.*

