

PINEAPPLE UPSIDE-DOWN CAKE



Cake Ingredients:

- 2 cups flour, sifted
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup shortening
- 1 cup sugar
- 1 egg, unbeaten
- 3/4 cup corn oil
- 3/4 cup milk
- 1 teaspoon vanilla

Sift flour, baking powder, and salt together. Cream shortening thoroughly. Add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour alternately with milk, beating after each addition until smooth. Stir in vanilla. Set batter aside, and then make the following:

Pineapple Upside-Down:

Combine 1/4 cup melted butter or margarine and 2/3 cup firmly packed brown sugar. Mix well and spread in 9x9x2-inch pan. Drain 1 can (8 1/2 oz.) sliced pineapple and sprinkle 2 tablespoons of the juice over sugar mixture. Cut drained pineapple slices in quarters and arrange over sugar mixture. Sprinkle with 1/2 cup chopped nuts. Prepare the cake batter as directed above. Pour into pan over pineapple. Bake in moderate oven at 350° for 45 to 50 minutes. Let cake cool in pan 5 minutes, then invert pan on serving dish. Let stand 1 minute before removing pan. Serve warm.

Makes about 9 servings.

*This recipe came from the General Foods Kitchens
All About Home Baking cookbook*



Goody Goodness!



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GIANGIULIO FAMILY
online cookbook