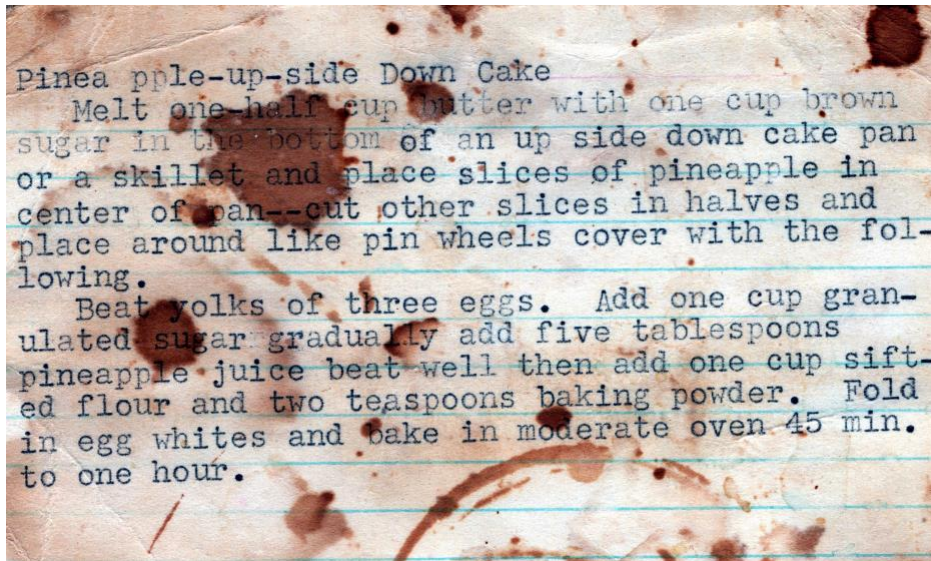


# Pineapple-up-side Down Cake



## PINEAPPLE UPSIDE DOWN CAKE ANNETTE COLEMAN

½ cup butter (melted)  
1 cup brown sugar  
Can of Pineapple slices  
3 eggs (separated)  
1 cup sugar  
1 cup sifted flour  
2 tsp baking powder

Melt butter with brown sugar in the bottom of an upside down cake pan or skillet. Place slices of pineapple in center of pan – cut other slices in halves and place around like pin wheels, set aside. In separate bowl, beat yolks of 3 eggs. Add sugar gradually add 5 tbs of the pineapple juice from can. Beat well then add sifted flour and baking powder. Beat egg whites until stiff peaks are formed. Fold in egg whites with other mixture. Pour the mixture over the pineapple slices in the skillet and bake at 350 for 45 min to an hour.