

# Pineapple Upside Down Cake – Mamon Latour

## Batter Ingredients

### Dry Ingredients

1 cup flour  
1 cup white sugar  
1 teaspoon baking powder

### Wet Ingredients

4 egg yolks  
1 teaspoon vanilla  
5 tablespoons pineapple juice (to put in batter)  
4 egg whites – beaten and folded into batter

## Batter Alternative

(or, 1 box Betty Crocker™ Super Moist™ butter recipe yellow (or white) cake mix. Make cake batter as directed on box, substituting (½ C) pineapple juice mixture for the 1 C water. ½ C vegetable oil and 3 eggs called for on cake mix box.)

## Topping Ingredients

1 block butter  
1 cup brown sugar  
1 jar (6 oz) maraschino cherries without stems, drained.  
1 Large (20 oz) can pineapple rings

## Instructions

Preheat oven 350°

In large skillet (or 13x9 inch pan), melt 1 block butter, and pineapple juice left in can. Sprinkle 1 cup brown sugar on top of the melted butter and pineapple juice.

Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around pineapple slices; pressing gently into brown sugar. Put in refrigerator to help solidify the designed arrangement.

Whisk the dry ingredients together. In separate bowl, mix 4 egg yolks, vanilla, pineapple juice. Fold in the egg whites. Mix ingredients then beat to combine.

Pour batter over pineapple slices/butter/sugar.

Bake 350° 45 minutes until toothpick inserted in center comes out clean. (may need to “tent” the cake midway with foil to prevent overbrowning) Immediately run knife around side of pan to loosen cake. Let cool a little bit, maybe 20 minutes. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Can serve warm or cool. Store covered in fridge.

Pineapple Upside down Cake <sup>Dr. Namon</sup>  
(Large Can Pineapple) <sup>Fallon</sup>  
1 C white sugar  
4 egg yolks  
1 tsp vanilla  
1 C flour  
1 tsp B.P.  
5 T pineapple juice  
4 egg whites - beaten and folded  
into batter.

over

In lg skillet melt  
1 C. Brown sugar  
1 block butter  
and pineapple juice left in can.

350° 45 min

