

KICK KESWICK'S PINEAPPLE UPSIDE-DOWN CAKE

I've made this cake for my family for years up at the ranch – it's basically fool-proof. I use an old-fashioned cast-iron skillet instead of a cake pan.

Pre-heat oven to 350

One-half cup butter

Melt the butter in a skillet.

1 cup packed brown sugar
melted.

Add the brown sugar and cook gently until

1 can of sliced pineapple drained

Remove skillet from heat and place the
pineapple slices flat on the melted butter and
sugar, starting with the center. You might have
a couple left over.

Set aside.

1 cup sifted cake flour

Resift the flour with the baking powder.

1 tsp. baking powder

4 egg yolks

In a separate bowl, beat the yolks.

1 tsp. melted butter
butter and rum.

Let cool slightly and then add the melted

1 TBS. dark rum or 1 tsp. vanilla

4 egg whites

In a large bowl, beat the whites until stiff (you
might want to add one-half tsp. cream of
tartar) and they hold firm peaks.

1 cup sifted sugar

Beat in the sugar 1 Tbs. at a time.

Add the yolk mixture.

time.

Fold in the flour mixture one-quarter cup at a

Pour the batter on top of the pineapples and brown sugar and bake for 45 minutes. Reverse onto cake plate and sprinkle with a little more rum. Can be served hot or cold and with or without whipped or ice cream.