



The Buzz

Piedmont Communications

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Recipe of the Month:

Classic Pineapple Upside-Down Cake

(Recipe from tasteofhome.com)

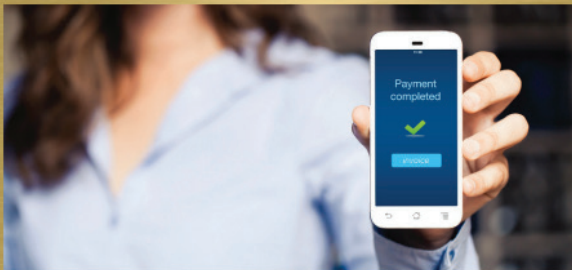
Ingredients

- 1/3 cup butter, melted
- 2/3 cup packed brown sugar
- 1 can (20 ounces) sliced pineapple
- 1/2 cup chopped pecans
- 3 large eggs, separated, room temperature
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 9 maraschino cherries
- Whipped topping, optional

Directions

1. Preheat oven to 375°. In an ungreased 9-in. square baking pan, combine butter and brown sugar. Drain pineapple, reserving 1/3 cup juice. Arrange 9 pineapple slices in a single layer over sugar (refrigerate any remaining slices for another use). Sprinkle pecans over pineapple; set aside.
2. In a large bowl, beat egg yolks until thick and lemon-colored. Gradually add sugar, beating well. Blend in vanilla and reserved pineapple juice. Combine flour, baking powder and salt; add to batter, beating well.
3. In a small bowl with clean beaters, beat egg whites on high speed until stiff peaks form; fold into batter. Spoon into pan.
4. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Let stand 10 minutes before inverting onto a serving plate. Place a cherry in the center of each pineapple slice. If desired, serve with whipped topping.

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