

## OLD-FASHIONED PINEAPPLE UPSIDE-DOWN CAKE

- 4 eggs, separated
- 1/2 cup butter, or margarine
- 1 cup light brown sugar, firmly packed
- 1 can (1 lb. 4½ oz.) pineapple slices,  
drained
- 1/2 cup coarsely chopped pecans
- 10 maraschino cherries, drained & halved
- 1 cup sifted cake flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 cup granulated sugar
- 1 tblsp. butter or margarine, melted
- 1 tsp. vanilla extract
- 3/4 cup heavy cream, whipped

PREHEAT OVEN TO 325° In large bowl of electric mixer, let egg whites warm to room temperature. In a 10" heavy skillet with a heat-resistant handle, melt 1/2 cup butter over very low heat. Remove from heat. Sprinkle brown sugar over butter. Arrange pineapple slices to cover the bottom of the skillet. Distribute pecans and cherries around pineapple; set aside.

Sift flour with baking powder & salt. At high speed, beat egg whites just until soft peaks form when beater is slowly raised. Add granulated sugar gradually; beating well after each addition. Beat until stiff peaks form.

In small bowl of electric mixer at high speed beat egg yolks until very thick & yellow. With a wire whisk or rubber scraper using an under-&-over motion, gently fold egg yolks & flour mixture into whites until combined. Fold in 1 tblsp. butter & van. extract. Spread batter evenly over pineapple in skillet; bake 30 to 35 minutes, or until surface springs back when gently pressed with fingertip. Loosen edge of cake; let stand for 5 minutes. Invert on serving plate.

Serve warm, with whipped cream. Serves 8.