

## Pineapple or Apple Upside Down Cake

$\frac{1}{4}$ cup	Melted butter
$\frac{1}{2}$ cup	Brown sugar
1 can	Sliced pineapple OR
4-6	Sliced apples (I have also used frozen apple slices)
	Cinnamon & Nutmeg



## White Cake

<b>x1</b>		<b>x1½</b>	<b>x 2</b>
1 $\frac{1}{4}$ cup	All-purpose flour	1 $\frac{7}{8}$ cups	2 $\frac{1}{2}$ cups
1 cup	Granulated sugar	1 $\frac{1}{2}$ cups	2 cups
2 tsp.	Baking powder	3 tsp.	4 tsp.
$\frac{1}{2}$ tsp.	Salt	$\frac{3}{4}$ tsp.	1 tsp.
	Cinnamon		
$\frac{3}{4}$ cup	Pineapple juice + milk	1 $\frac{1}{8}$ cups	1 $\frac{1}{2}$ cups
1	Egg	1 $\frac{1}{2}$	2
6 tbsp.	Vegetable Oil	9 tbsp.	12 tbsp.
1 tsp.	Vanilla	1 $\frac{1}{2}$ tsp.	2 tsp.

Preheat the oven to 350°F. Melt the butter in a large round cake pan or round casserole dish. Stir in the brown sugar. If making the apple version sprinkle with the cinnamon and nutmeg. Arrange sliced fruit. If making a pineapple cake, place the cherry halves decoratively around the slices.

Sift the flour, sugar, baking powder and salt into a large mixing bowl. Add egg, oil, milk and vanilla. Beat at low speed until blended. Then mix at high speed for ~3 minutes. Pour the batter evenly over the fruit.

Bake 40-45 minutes or until a toothpick will come out cleanly. Cool in pan for a couple of minutes. Then turn out onto a serving plate. Serve warm or cold.

### My notes:

- We like a deep cake, so I usually make 1½ or 2 X's the batter. A deeper cake means a longer baking time.
- I usually add cinnamon to the cake batter.
- 12 tbsps. =  $\frac{3}{4}$  cup
- 1  $\frac{1}{2}$  eggs I would use 1 lg duck egg or 2 medium chicken eggs - we have a variety of egg (sizes) to choose from ;)
- I mix pineapple juice from the sliced pineapple with milk - the extra sweetness usually means you can reduce the white sugar