

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

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| One-half cup butter | Melt the butter in a skillet. |
| 1 cup packed brown sugar | Add the brown sugar and cook gently until melted. |
| 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 | Let cool slightly and then add the melted butter and rum. |
| 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. |
| | Fold in the flour mixture one-quarter cup at a time. |

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.