

PINNEAPPLE UPSIDE DOWN CAKE

1 ¼ cup cake flour, sifted	½ cup milk
1 ¼ tsp. baking powder	1 tsp vanilla
¾ cup granulated sugar	4 TBS butter
4 TBS butter, softened	½ cup packed brown sugar
1 egg, well beaten	4 pineapple slices
1 cup pecans, broken nuts	

Combine egg, milk, & vanilla. Add to flour mixture, stirring until all flour is dampened: then beat vigorously one minute. Melt 4 TBS butter in an 8x8x2-in. pan over low flame. Add brown sugar & cook & stir until thoroughly mixed. On this arrange pineapple & sprinkle nuts over top. Turn batter out on contents of pan. Bake 350 for 50 mins. Or until done. Loosen cake from the sides of pan with a spatula. Turn dish upside down on dish with pineapple on top. Garnish as desired.