PINEAPPLE UPSIDE DOWN CAKE

Ingredients

1. 1 1/2 sticks margarine or butter
2. 2 c. light brown sugar, packed
3. Pineapple & juice
4. 3 eggs
5. 1 c. sugar
6. 1 tsp. vanilla
7. 1 1/2 c. flour
8. 2 tsp. baking powder
9. 1/4 tsp. salt

Instructions

1. Use 9 or 10 inch iron skillet or round pan.
2. Melt margarine over low heat in skillet.
3. Remove from heat, add brown sugar.
4. Mix together 8 slices of pineapple or 2 cups crushed pineapple (drained).
5. Pour evenly over margarine and sugar.
6. Separate eggs in large bowl.
7. Beat yolks until light and smooth.
8. Add sugar with 1/2 cup pineapple juice and vanilla.
9. Beat until sugar is well dissolved.
10. Sift flour, baking powder and salt.
11. Mix well.
12. Beat egg whites until stiff then fold into the above mixture.
13. Pour onto the margarine, sugar and pineapple mixture.
14. Bake at 350 degrees for 35 to 45 minutes.
15. Let cool for 10 minutes, put plate over skillet or pan and dump upside down.