

## Upside Down Cake

¼ cup butter

¾ cup brown sugar

¾ cup white sugar

¾ cup hot water

1 cup of flour

1 ½ teaspoon baking powder

¼ teaspoon of salt

6 slices of canned pineapple, 6 cherries, 2-3 canned apricots

2 egg yolks, beaten

2 egg whites, beaten

Melt the butter in a 9" skillet and add brown sugar. Add slices of pineapple and other fruit on top of sugar/ butter mixture. In another bowl, add the dry ingredients and the egg yolk; add hot water and stir. Fold in beaten egg whites. Pour in skillet over fruit. Bake at 350 for 25 minutes or until cake is browned or comes clean when poked with a toothpick. Turn skillet upside down onto a plate to let cool.

Beth's Notes: I found this recipe with a collection of my husband's grandmother's recipes. It struck me how simple it was to make and it would be an easy treat to bake if you found yourself needing a quick dessert. I've adapted it slightly to use less sugar.