

Pineapple Pound Cake

AN EXTRA-LARGE TUBE PAN REQUIRED

1 CUP SHORTENING

3/4 CUP SALTED BUTTER (ROOM TEMPERATURE)

3 CUPS GRANULATED SUGAR

9 RAW EGGS

3 CUPS ALL-PURPOSE FLOUR

2 TSP. BAKING POWDER

1 TSP. SALT

2 TSP. VANILLA FLAVORING

20 OZ. CAN CRUSHED PINEAPPLE

1/2 CUP BROWN SUGAR

Preheat the oven to 350 degrees.

Pour half of the can of pineapple into a separate bowl.

Using a mixer, mix shortening, butter until creamy. Add sugar and beat until fluffy. Now add eggs one at a time. Add baking powder & salt. Add flour 1/2 cup at a time. Add flavorings. Mix on medium low speed for 2 minutes tops. Mix in 1/2 can of pineapple.

Spread 1/4 stick of room temperature butter in bottom of tube pan (not a two part pan, should be solid) Spray pan with cooking spray well including inside flute. Add brown sugar around bottom. Partially drain the remaining pineapple and add to bottom of pan evenly. Press down flat. Fill pan 3/4 full with cake batter. Bake for 30 minutes at 350 degrees. Now turn the oven down to 325 degrees and bake for 35-40 more minutes.