

Southern Pineapple Gingerbread

1/4 cup margarine or butter
1/2 cup firmly packed brown
sugar

1/8 OF RECIPE

PER SERVING

2(8 1/4-oz.) cans sliced pineapple drained or
16 1/2 oz fresh pineapple

CALORIES

8 pecan or walnut halves
1/2 cup firmly packed brown sugar
1/2 cup butter, softened
1/2 cup molasses
1/2 cup water

2 eggs

1 3/4 cups Unbleached

Flour*TIPS

1 teaspoon soda

1 teaspoon cinnamon

1 teaspoon ginger

1/4 teaspoon allspice

Whipping cream, whipped
and sweetened

Heat oven to 350F. In heavy 10-inch
ovenproof skillet, melt 1/4 cup
margarine. Add 1/2 cup brown sugar;
stir until melted. Arrange pineapple
slices over mixture; place pecan halves
in centers. In large bowl, cream, 1/2 cup
brown sugar and 1/2 cup butter
until light and fluffy. Add molasses,
water and eggs; mix well. Lightly
spoon flour into measuring cup; level
off. Gradually add flour, soda,
cinnamon, ginger and allspice until
well mixed; pour evenly over
pineapple. Bake at 350F. for 30 to 40
minutes or until toothpick inserted in
center comes out clean. Cool
5 minutes; loosen edges and invert
onto serving plate. Serve warm or cool
with whipped cream. 8 servings.

TIPS: *Self-rising flour is not recommended.

A 12" — 8-inch (2-quart) baking dish can
be substituted for skillet., Melt butter
in baking dish in oven. Remove from
oven; stir in brown sugar. Prepare and
bake as directed.

HIGH ALTITUDE-Above 3500 Feet: Increase
water to 1/2 cup plus 2 tablespoons and flour to 2

cups. Bake at 375 5 F. for 30 to 40 minutes.