

Woodford Reserve Pineapple Cake



From: www.woodfordreserve.com

Serves 8

1c cake flour	1c brown sugar	
1t baking powder	1 ~ 20oz can sliced pineapple, drained	1/4c + 1T Woodford Reserve Bourbon
1/8t salt	3 egg yolks	3 egg whites
1/2c butter, melted	1c sugar	maraschino cherries, drained and cut into halves

Preheat the oven to 350 degrees.

Sift the flour, baking powder and salt together. Pour the butter into a 9" cake pan and stir in the brown sugar until incorporated and moist. Lay enough of the pineapple slices in a single layer over the butter mixture until the bottom of the pan is covered.

Beat the egg yolks and sugar in a mixing bowl at high speed until light and fluffy. Add the flour mixture alternately with the bourbon. Beat at low speed just until incorporated.

Beat the egg whites in a mixing bowl until stiff peaks form. Fold the egg whites into the egg yolk mixture and pour the batter over the pineapple.

Bake for 30 minutes or until a wooden pick inserted in the center comes out slightly moist.

Remove from the oven and let stand for 15 minutes. Invert the warm cake onto a serving platter and arrange the cherry halves in the centers of the pineapple slices. Serve warm with whipped cream or ice cream or at room temperature

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