

Third Place: Paula Edwards, Wilson

### **Pineapple Inside Out Pound Cake**

1 cup butter  
8 oz. cream cheese  
2  $\frac{3}{4}$  cup powdered sugar  
6 eggs  
3 cups King Arthur all-purpose flour, less 6 Tbsp., plus 6 Tbsp. cornstarch, sifted  
1 tsp. baking powder  
 $\frac{1}{4}$  cup pineapple juice  
 $\frac{3}{4}$  cup crushed pineapple, drained  
1 cup Maraschino cherries, diced  
2 tsp. vanilla

Combine butter, cream cheese and sugar for 5 minutes, using an electric mixer. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder. Sift a minimum of 2 times. Add flour mixture alternating with pineapple juice. Add pineapple and vanilla, mix well. Pour into a 10 inch greased and floured tube pan; distribute cherries evenly while pouring. Bake at 325 degrees, between 1 hour and 1 hour and 15 minutes, depending on darkness of pan used. Cake is done when it begins to pull away from the pan and begins to turn golden brown. Turn out of pan immediately, add warm topping, and cover. The cake is better after it sits for a couple of days.

#### Topping:

1 cup pineapple juice  
 $\frac{1}{2}$  cup powdered sugar  
2 Tbsp. butter  
2 Tbsp. cream cheese

Combine ingredients, bring to a slow simmer while whisking continually. Pour over warm cake.