

Purefoy Pineapple Meringue Cake

Ingredients

- ½ cup butter
- ¾ cup pecan meats
- ½ cup cake flour
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup sugar
- 4 eggs
- 4 tbs milk
- 2 tbs flour

Filling

- 1 cup whipping cream
- 1 ½ tbs powdered sugar
- 1 cup crushed pineapple drained
- ¾ tsp vanilla

Instructions

1. Cream butter and sugar together; separate eggs and add yolks well beaten and mix thoroughly.
2. Add cake flour (well sifted) alternately with milk.
3. Mix remaining 2 tablespoons flour with baking powder and salt, and add last, mixing thoroughly.
4. Pour into 2 8-inch round layer cake pans and add: 4 egg whites, well beaten with small amount as beaten, until all sugar has been used, then add vanilla and spread meringue on top of each unbaked layer, sprinkle chopped nuts on meringue, bake 20-25 minutes.
5. Allow to cool.
6. Make filling of 1 cup whipping cream to which has been added 1 1/2 tablespoons powdered sugar, 1 cup crushed pineapple (drained) and 2/4 teaspoonful vanilla.
7. Place 1 layer, meringue side down, on cake plate, spread the whipped cream mixture on

first layer, then place the other layer on top, meringue side up.