

Pineapple Swirl Cake

from the Kitchen of Carole D.

1 8³/₄ oz can (1 cup) crushed pineapple
1/3 cup shortening
1/2 cup granulated sugar
1 egg
1 tsp. vanilla
1 1/4 cups sifted all-purpose flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/3 cup brown sugar
3 T butter or margarine
1/2 cup flaked coconut
1/3 cup chopped walnuts

Drain pineapple well, reserving 1/2 cup syrup. Cream shortening and granulated sugar. Add egg and vanilla; beat until light. Sift together flour, baking powder and salt; add to creamed mixture alternately with reserved syrup, beginning and ending with flour mixture. Spread half in greased 8x8 baking pan; spread with pineapple. Top with remaining batter. Combine remaining ingredients; sprinkle over all. Bake at 350° about 35 minutes.