

Mini Pineapple Cakes

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3 1/2	pounds	pineapple or 20 oz can crushed pineapple in juice, drained - 1" cubes
2	tablespoons	pineapple juice
2/3	cup	pineapple juice
1/2	cup	packed light brown sugar
2	tablespoons	unsalted butter - room temp
3		egg white
2/3	cup	water
2/3	cup	vegetable oil
1 1/2	teaspoons	almond extract
18 1/4	ounces	white cake mix

Place rack in lower third of oven. Preheat oven to 325. Butter and flour a mini Bundt pan.

Place pineapple in food processor and pulse until coarsely chopped. In a 10" nonstick skillet, combine pineapple, 2 tbsps pineapple juice, sugar and butter over med-high heat. Bring to a bowl, stirring occasionally. Cook until liquid evaporates and mixture begins to brown, 10-15 minutes. Spoon into prepared pan.

In a large mixing bowl, combine egg whites, water, oil, almond extract, cake mix and 2/3 cup pineapple juice. Using hand mixer, beat on medium speed for 2 minutes. Pour over cooked pineapple. Bake for 28-30 minutes until cakes begin to pull away and tops are golden. Allow to cool for 15 minutes. Place parchment on top of cakes. Put an upside down baking sheet on top of paper. Flip over and allow to cool completely in Bundt pan, about 1 hour. Unmold cakes.