

# Miracle in a skillet!

## Cake baking in *Revere Ware!*

It may sound fantastic but you can bake this beautiful taste-tickling cake in a Revere Ware Skillet right on top of your stove.

This cake will come out of your skillet light and colorfully decorated with any tasty fruit of your choosing—ready to serve. No frosting to add—no heating of your kitchen—and a big saving in fuel!

This is one of the many modern methods of cooking that can be done by using Revere Ware

with its durable, easy to clean stainless steel body and its thick copper bottom which spreads the heat so evenly and quickly.

Be the first to surprise your family and friends with this delicious cake.

A complete assortment of Revere Copper-Clad Stainless Steel Ware is on sale at all leading stores in the United States and Canada. Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, N. Y.

### TOP-OF-THE-STOVE

#### Pineapple Upside Down Cake\*

(1) Make a white cake batter according to your favorite recipe. The amount of batter required is equivalent to that necessary for a two layer 8" cake. (2) Melt 3 tbsps. of butter in a Revere 10" Skillet placed over medium heat. (3) Sprinkle a thin, even layer of brown sugar into the melted butter. (4) Arrange a layer of sliced pineapple to cover entire bottom of skillet. Place cherries in centers of pineapple slices. (5) Pour batter over the fruit. (6) Turn heat to lowest point as soon as batter begins to bubble slightly. This usually takes from 5 to 7 min. after the batter is added. (7) Cook over low heat, uncovered, for 45 min. more. (8) Remove skillet from burner and hold under broiler for 2 to 3 min. to brown top. (9) Place a large flat plate over skillet; hold firmly and turn upside down. Lift the skillet gently away from the cake.  
\*Any other suitable fruits may be substituted.



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