**Ingredients**

* 1½ cups butter (3 sticks)
* 3 cups white granulated sugar
* 6 eggs
* 4½ cups flour
* 1 can of pineapple rings in juice
* 1 teaspoon salt
* 4-8 teaspoons pure almond extract
* Some rum
* 2 teaspoons vanilla extract
* 4-5 teaspoons baking powder

**Instructions:**

This recipe will make a 9x13 cake. Preheat the oven to 350℉. Coat the baking pans with cooking spray and line the bottom with parchment paper. Grease the top of the parchment paper with cooking spray, and cover the bottom surface of the pan with some sugar, removing excess that does not stick. Decorate the bottom of the pan with the pineapple rings.

Next, make the cake batter. Combine the butter and sugar in a large mixing bowl using an electric mixer, whip the ingredients until the mixture is fluffy, homogeneous, and approaching a white color. After the butter and sugar are creamed together, add the egg one at a time every 3 to 5 minutes, and mix until no streaks of yellow remain.

In a separate bowl, combine the flour and the baking powder. In a measuring cup put the juice of the can of pineapple, combine the pineapple juice, the vanilla, the almond extract, then add the rum until the measurement is 1½ cup. Begin with the flour and alternate additions of the dry and liquid mixtures to your butter and egg mixture. Make sure the ingredients are fully incorporated before the next addition. Add the batter to the pan.

Bake 30 to 45 minutes, or until a toothpick comes out clean when inserted. Let it cool completely before inverting the cake out of the pan.

Enjoy!

This is my recipe! Thank you for making me put it down on paper for the first time!

Let me know how it turns out.