

Pineapple Upside Down Cake



Ingredients list

- 1 can pineapple rings
- 2 glace cherries
- 2tbsp of golden syrup
- 100g self-raising flour
- 100g soft margarine
- 100g caster sugar
- 1 tsp baking powder
- 2 eggs
- 7-8" cake tin



Equipment list

- Large glass mixing bowl
- Plastic mixing spoon
- Can opener
- Cake tin
- Baking parchment
- Oven



Method

1. Pre-heat the ovens to 180C/160C fan/gas 4.
2. Pour the syrup onto the paper in the cake tin and spread evenly.
3. Open and drain the pineapple. Place rings of the pineapple on the syrup. Add a cherry inside each piece of pineapple.



Method

4. Place the softened butter, caster sugar, self-raising flour, 1 tsp baking powder and 2 eggs in the large glass bowl.
5. Using a plastic spoon, beat together until you have a soft consistency.
6. Check there is no flour in the bottom of the bowl that has not been mixed in.
7. Spoon into the tin on top of the pineapple and smooth it out so it's level.
8. Bake for 35 mins at 180C/160C fan/gas 4.
9. Leave to stand for 5 mins, then turn out onto a plate.

