

## Pineapple Upside-down Cake

Prep: 15 min

Cook: 40 min

Serves: 6

Ingredients:

### For the topping

- 50g softened butter
- 50g light soft brown sugar
- 7 pineapple rings in syrup, drained and syrup reserved
- 7 glacé cherries

### For the cake

- 100g softened butter
- 100g golden caster sugar
- 100g self-raising flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 eggs

Method:

1. Heat oven to 180C
2. For the topping, beat 50g softened butter and 50g light soft brown sugar together until creamy.
3. Spread over the base and a quarter of the way up the sides of a 20cm round cake tin.
4. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glacé cherries in the centres of the rings.
5. Place 100g softened butter, 100g golden caster sugar, 100g self-raising flour, 1 tsp baking powder, 1 tsp vanilla extract and 2 eggs in a bowl along with 2 tbsp of the reserved pineapple syrup. Using an electric whisk, beat to a soft consistency.
6. Spoon into the tin on top of the pineapple and smooth it out so it's level. Bake for 35 mins. Leave to stand for 5 mins, then turn out onto a plate.
7. Serve warm with a scoop of ice cream.

Enjoy!! 😊