

Pineapple Upside-down Cake

Ingredients

7 pineapples rings in syrup, drained keep the syrup
100g softened butter
100g golden caster sugar
100g self-raising flour
1 tsp baking powder
1 tsp vanilla extract
2 eggs

BRING YOUR OWN CAKE TIN OR DISH

Method

1. Heat oven to 180C/160C fan/gas 4.
2. Arrange pineapple rings in the cake tin, and then place cherries in the centers of the rings. Drizzle over the syrup from the fruit
3. For the cake, place the cake ingredients in a bowl and, using an electric whisk, beat to a soft consistency.
4. Spoon into the tin on top of the pineapple and smooth it out so it's level.
5. Bake for 35 minutes. Leave to stand for 5 minutes
6. At home reheat and then turn out onto a plate.