

Pineapple Upside-Down Cake



Ingredients

Caramel

25g butter

25g soft brown sugar

Cake

100g caster sugar

100g butter or spread

100g self-raising flour

2 eggs, beaten

55g pineapple rings (or alternative tinned fruit)

7 glace cherries

Method

Preheat the oven to 180°C

Melt the 25g of butter & sugar together gently in a saucepan until a runny caramel sauce is formed

Pour into a greased 7" round cake tin

Arrange the pineapple rings and cherries on top of the caramel

Cream together the sugar and butter in a bowl

Add the beaten eggs and flour gradually until a smooth batter is formed

Spoon the cake mixture into the tin, taking care to cover all the fruit but not disturbing it

Bake for 15-20 minutes or until golden brown and springy to the touch

Turn out onto a cooling rack before serving