



Pineapple Upside Down Cake Instructions...!!

Chairladies Competition Rally 2024

Ingredients

- butter (for greasing)
- 2 tablespoons sugar
- 6 - 7 slices canned pineapple in juice (plus 3 tablespoons of the juice)
- 11 glacé cherries (approx. 75g total weight)
- 100 grams plain flour
- 1 teaspoon baking powder
- ¼ teaspoon bicarbonate of soda
- 100 grams soft butter
- 100 grams caster sugar
- 2 large eggs

Method

Preheat the oven to 200°C/180°C Fan/gas mark 6/400°F. Butter a tarte Tatin tin (24cm/9 inches wide at the top and 20cm/8 inches diameter at the bottom) or use a 23cm / 8-9-inch cake tin (neither loose-bottomed nor springform).

Sprinkle the 2 tablespoons of sugar on top of the buttered base, and then arrange the pineapple slices to make a circular pattern as in the picture.

Fill each pineapple ring with a glacé cherry, and then dot one in each of the spaces in between.

Put the flour, baking powder, bicarbonate of soda, butter, caster sugar and eggs into a food processor and run the motor until the batter is smooth. Then pour in the 3 tablespoons of pineapple juice to thin it a little.

Pour this mixture carefully over the cherry-studded pineapple rings; it will only just cover it, so spread it out gently.

Bake for 30 minutes, then ease a spatula around the edge of the tin, place a plate on top and, with one deft – ha! – move, turn it upside-down.