



Pineapple upside-down cake

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
1tsp baking powder
1tsp vanilla extract
2 eggs

Method

- **STEP 1**
Heat oven to 180C/160C fan/gas 4.
- **STEP 2**
For the topping, beat 50g softened butter and 50g light soft brown sugar together until creamy. Spread over the base and a quarter of the way up the sides of a 20cm round cake tin. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glacé cherries in the centres of the rings.
- **STEP 3**
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.
- **STEP 4**
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. Serve warm with a scoop of ice cream.

This recipe was sourced from: <https://www.bbcgoodfood.com/recipes/pineapple-upside-down-cake>