

Give it a try!

Roots & Vines 



Pineapple upside-down cake

Preparation time
15 mins

Cooking time
40 mins

Serves 6

Ingredients

- 50g softened butter
- 50g light soft brown sugar
- 7 pineapples rings in syrup, drained
- glacé cherry

FOR THE CAKE

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

1. Heat oven to 180C/160C fan/gas 4. For the topping, beat the

butter and sugar together until creamy. Spread over the base

and a quarter of the way up the sides of a 20-21cm round cake

tin. Arrange pineapple rings on top, then place cherries in the

centres of the rings.

2. Place the cake ingredients in a bowl along with 2 tbsp of the

pineapple syrup and, using an electric whisk, beat to a soft

consistency. 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.

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