Pineapple Upside Down Cake

Preparation time: 15 minutes
Cooking time: 35-40 minutes
Overall inc. cooling: 1.5 hours
Makes: 1 cake

Ingredients

Topping:
50g Butter, softened
50g Light soft brown sugar
7 Pineapple rings in syrup

Cake:
100g Butter, softened
100g Caster sugar
100g Self-raising flour
1 tsp Baking powder
1 tsp Vanilla extract
2 Eggs

Method
1. Preheat the oven to gas mark 4, 180°C, 160°C fan
2. For the topping beat the butter and light soft brown sugar until creamy
3. Spread the topping over the base a 20cm round cake tin
4. Arrange 7 pineapple rings in the bottom of the cake tin
5. For the cake, put the butter, caster sugar, self-raising flour, baking powder, vanilla extract, and eggs into a bowl
6. Add 2 tbsp of the pineapple ring syrup
7. Use an electric whisk to beat the ingredients to a soft consistency
8. Spoon the mixture on top of the pineapple rings and spread out so it is level
9. Bake for 35 mins until golden
10. Cool in the tin for 5 minutes, then turn out onto a plate
11. Store in the fridge

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Pineapple Upside Down Cake

Ingredients

Topping:
- 50g Butter, softened
- 50g Soft brown sugar
- 7 Pineapple rings in syrup

Cake:
- 100g Butter, softened
- 100g Caster sugar
- 100g Self-raising flour
- 1tsp Baking powder
- 1tsp Vanilla extract
- 2 Eggs

Utensils
- Large & Small bowls
- Wooden spoon & Scales
- Spatula and Electric Whisk
- 20cm Cake tin
- Cooling rack
- Oven gas 4, 160°C fan

1. Weigh the 50g of butter into the small bowl
2. Weigh the 50g of light soft brown sugar into the small bowl
3. Beat the butter and sugar together until creamy
   Spread the mixture round the bottom of the cake tin, and halfway up the sides
4. Arrange 7 pineapple rings over the bottom of the cake tin
5. Weigh the 100g of butter into the large bowl
6. Weigh the 100g of caster sugar into the large bowl
7. Weigh the 100g of self-raising flour into the large bowl
8. Measure the 1tsp of baking powder and 1tsp of vanilla extract into the large bowl
9. Crack the 2 eggs into the large bowl
10. Beat the ingredients together with an electric whisk until it is loose and soft
11. Spoon the mixture over the pineapple rings and smooth out so it is level
12. Bake in the oven for 35 minutes until golden
13. Leave the cake to cool in the tin for 5 minutes, then turn out onto a plate
14. Enjoy warm with ice cream, or cold with cream
   Store in the fridge

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