

# Pineapple Upside Down Cake

Brigades @ Home – 25/09/2020

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

1tsp Baking powder

1tsp 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 2tbsp 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 35mins 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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## 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 half-way 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

