

Tinned pineapple upside down cake

Ingredients:

1	Tin of pineapple rings
1	Small tub of glace cherries
100 g	Soft unsalted butter
1 tsp	Baking powder
1/4 tsp	Bicarbonate of soda
100g	Caster sugar
100g	Self-raising flour
2	Large eggs

Method:

- Heat the oven to 180C
- Grease the sides of a 20cm round cake tin with butter
- Sprinkle the sides with sugar and line the base with pineapple slices
- Into each slice place some glace cherries
- In a bowl put the butter, baking powder, flour, bicarbonate of soda, sugar and eggs and whisk together.
- Add 3 large spoons of the pineapple juice to this mixture and whisk again
- Pour over the mixture onto the pineapple and spread out
- Cook in the oven for 35 minutes and when cool turn the cake out on a plate so that the pineapple is top side up!
- Enjoy with a splodge of ice cream 😊