

PINEAPPLE UPSIDE-DOWN CAKE

Ingredients

30g margarine
30g brown sugar
2 pineapple rings
4 maraschino cherries
4 pecan halves
100g plain flour
125g caster sugar
½ tsp baking powder
¼ tsp salt
4 tbsp milk
60g shortening/Trex
1 egg
½ tsp vanilla extract

Method

Heat oven to 180°C/160°C fan/350°F. Grease the sides and centre of a 20cm/8-inch ring pan, and dust the sides and centre with flour. Heat the margarine in a pan until it is melted and pour evenly into the ring pan. Sprinkle the brown sugar evenly over the butter. Cut two pineapple rings into four halves and place on top of butter/brown sugar, spaced evenly. Place one maraschino cherry in the centre of each pineapple half-ring. Place one pecan half between each pineapple half-ring. Put ring pan in fridge to cool.

Pour all remaining ingredients into large mixing bowl. Beat all ingredients at low speed for 30 seconds, then beat on high speed for 3 minutes, scraping bowl constantly. Remove ring pan from fridge and pour mixture into ring pan, spreading the mixture evenly and levelled around the ring pan. Place ring pan in oven.

Bake for approximately 40 minutes, until a skewer inserted into it comes out clean. Place a plate upside down on to the open ring pan and then invert the ring pan onto the plate. Let pan remain a few minutes, before removing it gently. Keep cake in fridge until required.