

# Pineapple upside-down cake

Contributed by Pat Moody

Makes 12 pieces

## Ingredients:

50g (2oz) butter

50g (2oz) brown sugar

411g (14.5oz) can of pineapple chunks, drained well

Some glacé cherries

225g (8oz) butter

225g (8oz) caster sugar

4 eggs

225g (8oz) self-raising flour

## Method:

1. Grease a 33 x 23cm (13 x 9in) oblong tin and base line it with greased greaseproof paper.
2. Put the butter in the tin and place it in the oven at 190°C (375°F) mark 5. Heat until the butter has melted.
3. Remove the tin from the oven and sprinkle the sugar evenly over the base. Arrange the pineapple chunks on top to make flower shapes and place a cherry in the centre of each one.
4. Cream the butter and caster sugar together using an electric mixer until the mixture is light and fluffy.
5. Add the eggs a little at a time, beating well after each addition.
6. Sift and lightly fold in half the flour with a metal spoon or spatula, then lightly fold in the rest of the flour.
7. Spoon the cake mixture carefully into the tin and bake for 30 minutes, or until well risen, golden and firm to the touch. Cool in the tin on a wire rack for a few minutes, then turn the cake out onto the rack to cool completely.
8. Serve with whipped cream, vanilla ice cream or custard.

Source: The Good Housekeeping Step-by-step Cook Book, page 384.