

Pineapple Upside Down Cake Recipe



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Pineapple upside down cake

Equipment you will need



- 1 wooden spoon or mixer



- Mixing bowl



- Sieve



Pineapple upside down cake

Equipment you will need



➤ **Tin opener**



➤ **Tablespoon**



➤ **Scales**



➤ **Baking tin or dish**



Ingredients

This recipe serves four people



➤ 2 eggs



➤ 125 grams of margarine



➤ 125 grams of caster sugar



Ingredients

This recipe serves four people



- 125 grams of self-raising flour



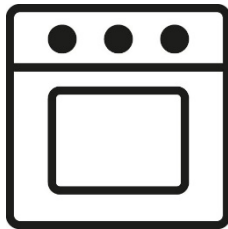
- 4 slices of pineapple



- 6 cherries (If you want them)



How to make pineapple upside down cake



Step 1



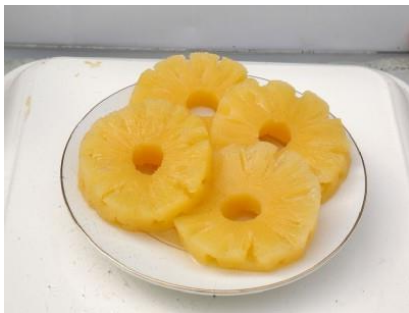
Put the oven on to 180°C
or gas mark 4

Step 2



Use a little margarine to
grease the tin

Step 3



Open the tin of
pineapple and carefully
lift out the slices onto a
plate



How to make pineapple upside down cake



Step 4

Put them in the bottom of the tin and put a cherry in the middle of each one



Step 5

In a bowl break in the 2 eggs – look out for shell pieces.



Step 6

Measure out 125 grams of margarine – It will be $\frac{1}{4}$ of the whole tub.



How to make pineapple upside down cake



Step 7

Put the margarine in the bowl with the eggs

Step 8

Measure out 125 grams of caster sugar and add to the bowl.



Step 9

Measure out 125 grams of flour and sieve it into the bowl.



Step 10  Carefully plug in the mixer if you have one.



How to make pineapple upside down cake



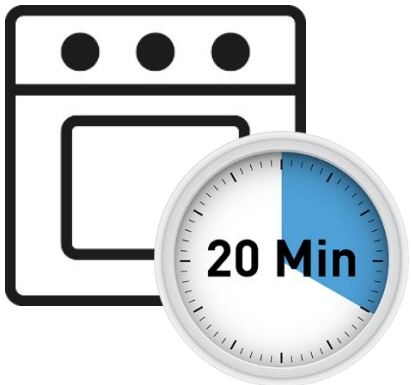
Step 11

Beat or stir with a wooden spoon all the ingredients until it looks like cream.



Step 12

Carefully pour into the cake tin.



Step 13



Put in the oven for 20 minutes.



Step 14



Check, and it should be brown and firm on the top.



How to make pineapple upside down cake



Step 15



Carefully go round the top with a knife.



Step 16

Turn it upside down on a plate and leave for 10 mins.



Step 17

Carefully turn the plate over and there it is!



Step 18

Serve with custard, cream, crème fraiche or ice cream. Enjoy!