

Pineapple Upside Down Cake



Serves: 12

Profitability:

Steps:

Pre-heat oven to 200°C. Grease two 9" wide, 8-9" deep cake tins (neither loose-bottomed nor springform) and sprinkle each with sugar then arrange the pineapple slices to make a circular pattern

Fill each pineapple ring with a glacé cherry, and then dot one in each of the spaces in between

Whisk McDougalls Plain Sponge Mix, add the water and pineapple juice and mix for 1 minute on low speed. Scrape down and mix for 4 minutes on medium speed to create a smooth batter

Pour half the sponge mixture into each tin carefully so as not to move the cherry-studded pineapple rings in the tins; the sponge will only just cover it, so spread it out gently

Bake for 30 minutes, then ease a spatula around the edge of the tin, place a plate on top and, with one move, turn it upside down

Ingredients:

For greasing butter

35g sugar

14 slices canned pineapple in juice

100ml pineapple juice

180g glacé cherries

600g McDougalls Plain Sponge Mix

200ml water

Author: Louise Wagstaffe, culinary advisor for Premier Foods