Recipe – Pineapple upside down pudding

Equipment

20cm cake tin, mixing bowl, plastic spoon, tablespoon, teaspoon, measuring jug, round bladed knife & electric whisk.

Ingredients

100g self-raising flour
100g margarine
100g cater sugar
1/2 tsp baking powder
2 eggs
Small tin of pineapple rings
25g glace cherries

Method

1. Switch on oven180 C.
2. Line tin with silicon paper
3. Arrange the pineapple rings on the base of the cake tin. Put a cherry in the centre of each ring.
4. Put all the cake ingredients into the mixing bowl. Beat the ingredients together with an electric whisk until the texture is smooth and creamy. If the mixture is too stiff, add a teaspoon of pineapple juice.
5. Spoon the mixture over the pineapple and cherries in the prepared tin. Level the top.
6. Bake in the oven until the cake is risen and golden brown. Approximately25-30mins
7. Allow the cake to cool in the tin for 10 mins then carefully turn out onto serving plate.