



"JUGGLING TWO HATS"

Caramel Pineapple Upside-down Cake – The Farmer and the Cook – October 2018

Ingredients

90g butter, melted (plus another 125g softened butter)

100g brown sugar

440g tin of pineapple thins in natural juice (or pineapple pieces works too), drained with 125ml of juice reserved

165g caster sugar

2 eggs

1 tsp vanilla extract

225g self-raising flour

1 tsp baking powder

30g desiccated coconut

Thickened cream (to serve)

Method

1. Preheat oven to 160 degrees Celcius and line the base of a 20cm round cake pan (it is best not to use a springform tin as the caramel will leak out!)
2. Pour the melted butter into your prepared tin and brush the sides with the butter. Sprinkle the base with brown sugar and arrange the pineapple pieces on the bottom.
3. Beat the softened butter and caster sugar in a bowl until thick and creamy (a good five minutes). Add the eggs one at a time beating well after each addition. Add the vanilla and beat to combine.
4. Using a metal spoon gently fold in the flour and baking powder (you can sift the flour but you really don't need to) into the batter. Fold in the coconut and reserved juice until just combined.
5. Spoon the batter over the top of the pineapple pieces and smooth the top using a spoon. Bake for 50-55 minutes (check with a skewer). Remove from the oven and leave in the pan for 10 minutes to cool. Place on a wire rack to cool or onto a serving platter. Sprinkle with toasted coconut and lashings of thickened cream!