



PINEAPPLE UPSIDE DOWN CAKE

WHAT YOU NEED



Pillsbury™ Egg-free
Tea Time Vanilla Mix 1 kg



Water 450 g



Oil 120 g



Chopped
Pineapple 100 g



FOR CARAMEL



Sugar 750 g



Water 180 g



Pineapple Slice 500 g



Glazed Cherries 50 g



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METHOD

1. Make caramel by boiling sugar and water together.
2. Boil until it is a light brown colour.
3. Now, pour the hot caramel into a clean mould.
4. Make sure the liquid caramel covers the entire mould base.
5. After the caramel sets, add the pineapple slices on top and keep it aside.
6. Add the premix, water and oil to a bowl and mix at Speed 1 for a minute with a paddle attachment.
7. Scrape the sides of the bowl to facilitate even mixing.
8. Now, mix at Speed 2 for another 4 minutes.
9. Pour this batter over the pineapple slices.
10. Bake at: 170° C - 180° C.
11. Bake for: 30-35 minutes.
12. De-mould the cake when its warm else caramel could stick to the base of the mould.
13. After de-moulding the cake, garnish with glazed cherries and chopped pineapples.

