**Pineapple upside down cake**

*Equipment needed: measuring scales, large mixing bowl, can opener, spatula, round or square baking tin*

**Ingredients:**

50g light soft brown sugar

1 tin pineapple rings in syrup, drained (keep the syrup)

glacé cherries to decorate

100g softened butter plus a bit extra (or dairy-free spread if you can’t have butter)

75g caster sugar

100g self-raising flour

1 tsp baking powder

1 tsp vanilla extract

2 eggs

3 tbsp pineapple syrup

**Method:**

* Preheat the oven to 180C
* Soften a bit of butter in the microwave, and spread over the base and sides

of your dish.

* Sprinkle the brown sugar to cover the buttered base
* Open the pineapple rings with your can opener. Be careful, the edges are sharp.
* Arrange the pineapple slices in a circle – you can normally fit 7

slices in a circle if you are making a round cake/ pudding

* Fill the centre of each ring with a glace cherry. Put aside.
* Next, add 100g butter, caster sugar, flour, eggs, baking powder, vanilla extract and 3 tablespoons of the pineapple syrup to the mixing bowl, and mix well.
* Spoon over the pineapple in the tin, and level with your spatula.
* Bake for 30 minutes until golden and a skewer inserted into the centre comes out clean.
* Leave for 5 minutes in the tin, then turn out onto a plate.
* It’s yummy with ice cream, or custard. Enjoy!