# Pineapple Upside Down cake

Servings: 8 (1 piece per serving)



## Ingredients

1 tsp butter
2 tbsp brown sugar/demerara sugar
6 slices tinned pineapple
6 glazed cherries

## For the cake

100 g butter
75 g sugar, powdered
1 egg
100g refined flour
1tsp baking powder
1 tsp baking powder

## Nutrients

Approx. calories per serving: 300 kcal

## Procedure

Grease a Healux baking tray or any suitable tray with a teaspoon of butter. Sprinkle 2 tbsp of brown sugar on top of the buttered base, and then arrange the pineapple slices to make a circular pattern. Fill the center of each pineapple ring with a glazed cherry.

## For the cake

Cream the butter and sugar together until light and fuffy. Beat the egg and add it to the creamed mixture. Sift the flour with baking powder and salt and mix it into the mixture slowly with milk. Bake the cake for 40-45 minutes following the baking instructions in the "Everyday Cooking" section. Remove and cool the cake before turning it upside down on a serving plate. Serve along with whipped cream.