

# Pineapple Upside Down Pudding

## INGREDIENTS (serves 4)

- 1 small can pineapple rings
- 2 glace cherries or 4 raspberries – optional
- 100g self-raising flour
- 100g margarine
- 100g caster sugar
- 2 medium eggs
- vegetable oil – for greasing



## EQUIPMENT

- can opener, 20cm (8") sponge tin, greaseproof paper, mixing bowl, weighing scales, wooden spoon, table knife

## METHOD

1. Preheat the oven to 180°C/Gas 4. Line the bottom of the sponge tin with baking parchment and then lightly grease with vegetable oil.
2. Drain the pineapple rings (you could save the juice to make a sauce later). Arrange the pineapple in the tin and add a cherry or raspberry in the centre of each ring.
3. Place the flour in the mixing bowl. Add the margarine, sugar and eggs, and beat well until light and fluffy (this is called the all-in-one method).
4. Spread the mixture carefully over the pineapples and then bake in the oven for 40-45 minutes until golden brown and firm.
5. Turn out onto a plate and serve the pudding with custard or our melted vanilla ice-cream.

## HYGIENE NOTE

- \* Always remember to wash your hands after handling raw eggs.

## HANDY HINT!

- \* If you don't have self raising flour, just use plain flour with a heaped spoonful of baking powder instead.

## ALLERGY AWARENESS!

This recipe contains: cereal containing gluten, eggs, milk

