

SERVES: 4-6

PREP TIME: 15 minutes

ALLERGENS: cereals containing gluten,
milk, eggs

COOK TIME:



SCARLETT'S PINEAPPLE UPSIDE DOWN PUDDING

INGREDIENTS

- 1 small can pineapple rings
- 2 glace cherries or 4 raspberries
- 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. 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 30-35 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.