

Up Side Down Pineapple Cake



A bit unusual name, but with a reason. This cake is prepared in only four steps. It is really soft, juicy and delicious both when it is cold and still warm. Due to brown sugar the upper layer of the pineapple gets a slightly flavour of a caramelized cake.

INGREDIENTS :

6 spoons of brown sugar

250 g margarine for cakes + for coating the baking tin

190 g of sugar

7 – 8 candied sour cherries

7 – 8 slices of pineapple (round pieces)

5 spoons of pineapple juice (from can)

1 package of baking powder

lemon peel (from 1 lemon)

4 eggs

160 g of flour

PROCEDURE :

1 . turn the oven on to 180 degrees...

2 . coat the baking tin 28 Ø with margarine abundantly, sprinkle sugar evenly on the bottom of the baking tin, line the pineapple slices on the sugar and put one sour cherry in the middle of each pineapple ...

3 . put the tin into the fridge shortly ...

4 . put the sugar in a bowl, cut the margarine into small pieces and add it into the sugar ...

5 . mix the margarine well , add eggs (one by one), lemon peel and pineapple juice ...

6 . sieve the flour and baking powder into the mixture and stir well ...

7 . pour the biscuit over pineapple lightly and slowly, and even it with a spoon ...

8 . bake the cake for ca . 25 – 30 minutes, then take it out of the oven and leave it in the tin for 10 – 15 more minutes to rest ...

9 . take the cake out of the tin and turn it on a tray, up side down (SEE THE VIDEO)

ADVICE AND NOTES :

The cake can be served cold or warm.

The cake can be served with lightly whipped cream.

It is important that all the ingredients have the same room temperature (eggs, juice and margarine)

Due to the sugar being caramelized during baking, wash the tin IMMEDIATELY after you take the cake out ...



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