

PINEAPPLE UPSIDE DOWN CAKE

A RECIPE FROM ORCHARD ELC

INGREDIENTS

Base

- 1/4 cup (60g) butter, melted
- 1/2 cup (100g) packed light brown sugar
- Sliced pineapple (6-8 canned slices or use fresh stone fruit)

Cake

- 1 1/3 cups sifted spelt flour
- 2 tsp baking powder
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/4 cup vegetable oil
- 3/4 cup milk
- 1 teaspoon vanilla
- 1 large egg, room tem preferred

DIRECTIONS

Preheat oven to 180c. In a mixing bowl, soft together flour, sugar, baking powder and salt. Ass oil and milk to the bowl and beat for 1 minute. Add vanilla & egg and blend until combined.

In a baking pan, melt butter and brown sugar. Remove from heat and place the pineapple sliced on top of melted mixture. Pour the batter evenly over the top and bake for 45 minutes.

Remove from oven and cool the cake for 5 minutes before turning out onto a platter or board until serving.