

## SEASONAL BLEND: PINEAPPLE UPSIDE DOWN CAKE



### MAKE THIS AGAIN!

## SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp mixed spice, 1 tsp ground ginger and ½ tsp ground nutmeg

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# PINEAPPLE UPSIDE DOWN CAKE

Our upside down cake is inspired by the delicious flavours of the Caribbean: pineapple, dark brown sugar and fragrant spices like allspice, nutmeg and ginger. The caramelisation of the pineapple when cooked on the bottom of the cake gives an irresistible depth of flavour and fabulous colour to this incredibly moreish dessert.

**Prep**

0 mins

**Cook**

45 mins

**Heat**



**Serves**

About 12  
slices

- 250g approx **pineapple rings** or use **fresh pineapple** cut into chunks
- 80g **butter**
- 3 **eggs** (any size)
- 320g **sugar** (dark soft brown sugar is best but any type is fine)
- 200g **self-raising flour**
- 175ml **oil** (sunflower or vegetable oil is best)
- **Whipped cream** to serve

(1 portion of  
**UPSIDE DOWN CAKE BLEND**  
= 1 ½ tbsp)

If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅓ or it will be too spicy!

- 1 Preheat the oven to 180°C/gas mark 4
- 2 Put the butter and 120g soft brown sugar in a lined cake tin and place the pineapple pieces on top. Bake for 15 minutes or until the butter and sugar have melted and the pineapple is just starting to caramelise on the bottom
- 3 Whisk the flour, remaining 200g soft brown sugar, the eggs, oil, **UPSIDE DOWN CAKE BLEND**, and a big pinch of salt to a smooth batter then pour over the caramelised pineapple
- 4 Bake for 30 minutes or until risen, firm to the touch and a knife inserted into the centre comes out clean. Leave to cool in the tin then carefully invert the tin onto a wide serving plate so the caramelised pineapple is on top
- 5 Serve in slices with a spoonful of whipped cream on the side