

Pineapple Upside Down Pudding

Ingredients:

Tin of pineapple rings/cubes

Cherries

2 tablespoons golden syrup

2 eggs

100g margarine

100g caster sugar

100g self raising flour

1.5pt (1litre) pie dish

Method:

1. Light oven GM4 / 180°C.
2. Put all sponge ingredients in the bowl and whisk together for 1 minute until pale and cream – All in one method.
3. Arrange pineapple and cherries in base of pie dish.
4. Coat with golden syrup. **IMPORTANT – DO NOT ADD SYRUP UNTIL IT IS NEEDED OR IT WILL DRAW JUICE OUT OF FRUIT.**
5. Put sponge mixture on top.
6. Cook for 30 – 45 minutes until firm in the middle.

