



## PINEAPPLE UPSIDE DOWN CAKE

**Serves 6**

### **Ingredients:**

- 200g self-raising flour
- 1 teaspoon baking powder
- 150g reduced-fat Greek yogurt
- 100g cup castor sugar
- 3 eggs
- 3 tablespoons syrup (optional)
- 6 pineapple rings (tinned in juice)
- 3 (or 6) glace cherries

### **Method:**

1. Heat the oven to 180°C/fan 160°C/gas 4.
2. Line the base and sides of a (23cm diameter) cake tin with baking paper.
3. Mix the flour, baking powder, yogurt, sugar, and eggs in a large bowl.
4. If using, drizzle the syrup over the base of the cake tin.
5. Add the pineapple rings and put ½ or whole cherry in the middle of each ring
6. Top with the cake mixture and smooth over.
7. Bake for 20–25 min until the sponge is springy to touch.
8. While still hot, turn out on to a plate and carefully peel off the baking paper.
9. Cut into slices and serve hot or cold.

