

CARMELISED PINEAPPLE CAKE

Ingredients:

Cake

7 pineapple slices in juice drained

7 cherries in syrup

50g raisins

6 eggs

260g sugar

130g butter

Zest from one lemon

260g flour

2 teaspoons baking powder

Caramel Sauce

200g castor sugar

85g water

Method:

Important: Make sure a parent or carer is helping you out with this one!

1. Preheat the oven to 180° and grease a round mold with butter.
2. To make the caramel sauce, place the water in a saucepan. Pour in the sugar, making sure all the grains are wet. Heat over a low heat until the sugar dissolves. Increase heat to high and boil, without stirring, for 15-20 minutes or until parts are light golden. Gently stir and continue to cook until golden throughout (approx. 3 minutes). Remove from the heat.
3. Allow bubbles from caramel to subside and pour evenly into cake mold.
4. Place the pineapple slices at the bottom of the mold, so as to completely cover it.
5. Place a cherry in the centre of each slice. In the gaps between the pineapple, place raisins.
6. Beat the egg yolks with sugar until dissolved, then add melted butter at room temperature. Reserve egg whites. Continue beating the egg yolks and sugar, and add the zest of the lemon.
7. Beat the egg whites until stiff and add a pinch of salt. Sift the flour with the baking powder and fold them into the mixture, alternating with the egg whites.
8. Pour into the mold over the pineapple and bake for 40 minutes.