


# Pineapple upside down

Cuisine: **English**  
Food category: **Desserts**



Author: **Samuel Ashton**


Company: **Retigo UK**





## Program steps


Preheating: 170 °C


1


 Hot air


 100 %

 Termination by time

 00:21 hh:mm

 170 °C

 100 %



Ingredients - number of portions - 1		
Name	Value	Unit
Pineapple	1	pcs
Unsalted butter	50	g
Caster sugar	50	g
Egg	1	pcs
Self raising flour	50	g
Milk	20	ml
Vanilla extract	10	ml
Clotted Cream	20	g
Macerated cherries	5	pcs
Golden syrup	40	ml

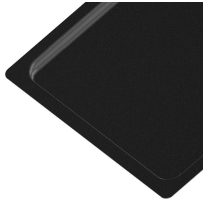
Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	1777 kJ
Carbohydrate	0.8 g
Fat	47.2 g
Protein	0.8 g
Water	0 g

## Directions

- 1.Cream together Butter and sugar until light and fluffy
- 2.Beat in 1 egg and vanilla extract
- 3.Fold in self-raising flour, then loosen with 1 tbsp if needed
- 4.Grease 10cm round cake tin or ramekin,
5. Place pineapple ring in bottom of tin and add 3 tbsp (45ml) of golden syrup
- 6.Spoon the batter mix over the pineapple and level with the surface of the tin
7. place in oven and bake at 170 for 17-20 Or until golden

Garnish suggestions  
Pineapple compote, Crushed meringue, Clotted Cream, Macerated Cherries

## Recommended accessories



Vision Bake