More than 1 hour

Serves 8

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Ingredients

Sauce:

- ⅓ cup (75g) castor sugar
- ½ cup (80ml) water
- ⅓ cup (80g) butter
- 2 pineapples, cleaned and sliced in half-moons of 5mm-thick
- ½ cup (125ml) soft butter
- 1½ cups (330g) castor sugar
- 4 large eggs
- 1 tsp (5ml) vanilla essence
- 2 cups (300g) self-raising flour, sifted
- Pinch fine salt
- Cherries, for serving

Method

- 1. Preheat oven to 180°C.
- 2. Line a 23cm loose-bottomed cake tin with baking paper and coat with non-stick spray.
- 3. Combine castor sugar and water in a saucepan over medium heat, stirring until sugar is dissolved, then bring to a boil (do not stir).
- 4. Cook syrup for 12-15 minutes until it is an amber colour.
- 5. Stir butter into syrup.
- 6. Pour syrup into cake tin and top with pineapple slices.
- 7. Cream butter and castor sugar together until pale and sugar is dissolved, about 8-10 minutes.
- 8. Add eggs one at a time, whisking to incorporate before adding the next one.

- 9. Whisk in vanilla essence.
- 10. Combine self-raising flour and salt in a separate bowl, then add wet mixture into dry ingredients.
- 11. Spoon onto pineapple base.
- 12. Bake for 35-40 minutes or until a skewer comes out clean.
- 13. Allow to cool in the tin for 5 minutes, remove the cake ring and cool completely.
- 14. Place a plate on top of the cake and flip the cake over in one swift motion.
- 15. Remove baking paper.
- 16. Serve cake topped with cherries.

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