Pineapple upside down cake

Ingredients

- ½ pineapple, peeled and sliced thinly into rounds
- 55g caster sugar
- 170g self raising flour
- 2 free-range eggs
- 5fl oz/ ¼ pint of milk
- 55g caster sugar

Method

- Preheat oven to gas mark 7/210 C. Grease a 18cm cake tin.
- Place the pineapple slices and the sugar into a small, frying pan and heat gently until the sugar has melted, and the pineapple has caramelised.
- Meanwhile whisk the flour, eggs and milk together in a bowl, stir in the sugar. You should have a thick consistency. Add more milk if needed.
- Put the pineapple onto the bottom of your cake tin. Pour the mixture on top of the pineapple, and bake in the oven for 15-20mins, until the sponge is golden brown.

Enjoy!