

Ingrediënten voor 8 personen

225gram can slicedpineapple 60
gram boter 1/2 cup brown sugar
3 glazed cherries halved 90 gram
boter extra 1/2 cup witte sugar 2
eggs 2 el milk 1.1/2 cups
selfraising flour Voor de custard 2
egg 1 teaspoons vanille essence
1.1/4 cups milk 1.1/2

Tijd: 30-60 min.
Keuken: Internationaal
Gang: Nagerecht
Eigen_keuken: Nee
Vegetarisch: Nee

Up-side-Down-Cake

Een heerlijk dessert

Vorbereiding

1.Drain pineapple reserve 2 el syrup.Split pineapple slices in half horizontally to give 6 slices. 2.Grease 20 cm ring pan.Bear butter en brown sugar in small bowl with elec.mixer until just combined;do not over beat.Spread mixture evenly over base of prepared pan. 3.Arrange the pineapple slices and cherries over brown sugar mixture. 4.Cream extra butter and sugar in small bowl with elc.mixer until light and fluffy add egg one at a time,beat well after each addition.Stir in sifted flour,reserved syrup and milk in 2 batches. 5.Spread cake mixture evenly over pineapple and cherries. 7.Stirred custard;combine egg,sen essence in top half of double saucepan.Put water in base part of double saucepan or in saucepan uder the bowl.Water should not touch base of top saucepan or bowl.Bring water to the boil,place top half of saucepan or bowl in position,reduce heat so the water is just simmering.Immediately custard has thickened,remove top of double saucepan orbowl from over the water.This is to stop the cooking process en prevent curdling.Custard will thicken a little more away from the heat.Makes about 1.1/2 cups.

Bereidingswijze

Bake the cake in moderate oven for about 45 minuten or until skewer comes out clean when inserted in cake. Stand cake 5 minuten,place serving plate on top of cake pan,turn carefully;lift pan away from cake.

Serveertips

Serve cake hot or warm with custard or cream.