

UPSIDE DOWN PINEAPPLE 'PAPPERT'

Serves 6-8

INGREDIENTS

1 cup (240g) butter, softened
½ cup light brown sugar
1 tin (440g) canned pineapple
17 maraschino cherries
¾ cup granulated sugar
3 eggs
1 cup White Star Instant Maize Porridge Vanilla Flavour
½ cup cake flour
½ tsp bicarbonate of soda
½ cup plain yoghurt

Serving suggestion:

Whipped cream
Maraschino cherries

METHOD

1. Preheat the oven to 180°C.
2. Melt ¼ cup (60g) softened butter and pour into a round cake tin (25cm) with a medium edge, about 3-4 cm. Sprinkle the light brown sugar evenly over the melted butter.
3. Pat dry the pineapple rings and layer about 7 rings next to one another over the sugar in the cake tin. Rinse and pat dry the maraschino cherries before arranging them in between the pineapple slices.
4. Using electric beaters, cream together the remaining ¾ cup (180g) softened butter and granulated sugar until light and fluffy.
5. Add the eggs, one at a time, and beat until fully incorporated.
6. Combine the White Star Instant Maize Porridge Vanilla Flavour, cake flour and bicarbonate of soda and add to the butter mixture, beating on a low speed until just incorporated. Add the yoghurt and beat for 1 minute until the batter is well blended and lump-free.
7. Carefully spoon the batter over the pineapples in the cake tin. Run the back of a wet spoon over the top of the batter to smooth it out.
8. Bake for about 45-50 minutes, or until a skewer inserted in the centre comes out clean.
9. Allow the cake to rest for 5 minutes, then place a large plate over the cake tin. In one quick motion, while holding on to both the cake tin and plate, turn over the cake tin and reveal the beautifully caramelised pineapples.
10. Slice into generous portions and garnish with a dollop of cream and maraschino cherries. ENJOY!