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Pineapple Upside Down Cake (Eggless)



Ingredients

Refined flour (maida) - 250g
Condensed milk - 1 tin (400 ml)
Butter - 125g
Sugar - 6 tsp
Pineapple slices - 10
Club soda - 1 bottle
Baking powder - 1 tsp
Baking soda - 1 tsp
Salt - a pinch
Yellow food colour - 1/2 tsp
Pineapple essence - 1/2 tsp
Glazed or fresh cherries - 6

Preparation

1. Take sugar in a nonstick pan, and caramelise it on medium flame.
2. Cook, stirring constantly with a wooden spoon, until sugar dissolves and turn into a golden brown syrup like honey.
3. Immediately remove from heat and pour in the baking dish coating the base evenly.
4. It may not cover the whole bottom now, but will melt and spread while cooking.
5. Now arrange pineapple slices over it, and put cherry or walnut pieces in between.
6. Mix refined flour, salt, baking powder and baking soda and sieve twice.
7. Take a mixing bowl and add melted butter (on room temperature), essence, colour and condensed milk and mix well.
8. Chop 4 pineapple slices into small pieces and mix in the butter and milk mixture.

9 Now add 2 tbsp flour mixture in the milk mixture, and mix well.

10 Now add 2 tbsp of soda water and mix it.

11 And keep repeating this process (step 7 and 8), until you finished the flour mixture.

12 Don't mix the full can of soda water.

13 You need approx half can of drinking soda.

14 The mixture should be of dropping consistency (slightly thicker then the pakora batter).

15 Bake in a preheated oven at 170 degree C or 338 degrees F for 40 - 45 minutes.

16 Place the cake in the center rack.

17 Check with a tooth pick insert it in the center, if cake is done perfectly then it comes out clean.

18 When done, remove from the oven and cool off for 10 minutes.

19 Run a sharp knife around the edges and then invert the cake onto your serving plate.

20 Don't allow the cake to be in the baking tin for more then 5 - 10 minutes, otherwise the caramel becomes hard again and the pineapple topping will stick to the pan.

Cooks Note

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