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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 caramelize 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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