

Pineapple & Coconut Upside Down Cake

serves 8 - 10



1 tin pineapple, chunks or rings

280g self-raising flour

60g desiccated coconut

1 teaspoon bicarbonate of soda

A pinch of salt

190g caster sugar

15ml (1 tablespoon) white wine vinegar

200ml coconut or other plant based milk

100g dairy-free margarine, melted

150ml juice from tinned pineapple

A few drops vanilla extract

50g desiccated coconut

Line a 10 inch (30cm) round cake tin with baking parchment.

1. Preheat oven to 180°C /160°C fan oven / gas mark 4.
2. Weigh the self-raising flour, desiccated coconut, pinch of salt, bicarbonate of soda, and caster sugar into a large mixing bowl.
3. Melt the dairy-free margarine. Add the plant-based milk, half of the pineapple juice and vinegar.
4. Stir the wet mixture into the dry ingredients with the vanilla. The mixture should be the consistency of a smooth, thick, pourable batter. Add more pineapple juice if necessary.
5. Pour the mixture into the cake tin and bake in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean.
6. Leave to cool in the cake tins. When ready to serve, turn the cake out onto a plate. If you have a kitchen blowtorch, sprinkle sugar over the cake and caramelize with the blowtorch.