

# PINEAPPLE CAKE

## INGREDIENTS:

### For the cake

- 1 x 425g tin of pineapple pieces, drained and chopped small
- 225g softened butter or margarine
- 275g self raising flour
- 180g caster sugar
- 1 teaspoon baking powder
- 4 large eggs
- Grated zest from 1 large orange and 1 lime
- 1 or 2 tablespoons reserved pineapple juice (from the can)

### For the ginger caramel topping

- 50g unsalted butter
- 100g dark brown sugar
- 3 tablespoons evaporated milk
- 1 teaspoon vanilla extract
- 2 teaspoons ground ginger
- 50g sieved icing sugar



## METHOD:

Preheat the oven to 180F (160 if fan assisted).

Grease a traybake tin measuring 30cm x 20cm and line with greased parchment paper.

Place all the cake ingredients, except the pineapple, into a large mixing bowl and beat smooth. Fold in the pineapple pieces.

Put the mix into the tray and bake for around 35 minutes until golden and springy. Leave to cool on a wire rack.

Over a low to medium heat, melt the butter in a heavy bottomed saucepan. When the butter starts to turn golden add the sugar and ginger. Stir continuously with a metal whisk until the sugar dissolves and the caramel thickens (approx 1 – 2 mins).

Remove from the heat and mix in the milk and vanilla extract.

Whisk in icing sugar to thicken the sauce and pour over the cake. Leave to cool and decorate with stem ginger and orange zest.