

Rum-flavoured pineapple upside-down cake

Cuisine: **English**
Food category: **Desserts**



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Company: **Retigo**





Program steps


Preheating: 175 °C


1


 Hot air


 100 %

 Termination by time

 00:25 hh:mm

 175 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
pineapple	8	pcs
chicken eggs	2	pcs
powdered sugar	100	g
plain wheat flour	150	g
baking powder	10	g
vanilla sugar	10	g
butter soft	50	g
lemon peel	1	pcs
milk 3.5%	75	ml
rum	10	ml

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	167.1 kJ
Carbohydrate	27.1 g
Fat	5.6 g
Protein	2.1 g
Water	0 g

Directions

Preheat the oven to 175C.

Line the bottom and the sides of a Vision pan with the pineapple rings (cut the pineapple rings in half to line the sides).

In a bowl, whisk together the eggs and sugar until frothy. In another bowl, mix the flour, baking powder and vanilla sugar together until well combined.

Add the dry ingredients to the egg and sugar mixture and stir to combine.

Add the melted butter, the lemon zest, milk and dark rum to the mixture. Stir to combine.

Pour the mixture into the Vision pan over the pineapples.

Bake in the oven for 25 minutes until risen and golden brown and a skewer inserted comes out clean.

Leave the cake to cool on a wire rack. When it is cooled, cut into slices to serve.

Recommended accessories



Vision Pan