

Pineapple cake

Ingredients

For caramel:

100 g of sugar and a tablespoon of water

For the cake:

A 450 g bag of frozen pineapple pieces

150 g of sugar

150 g of margarine

3 eggs

150 g of flour

7 g of baking soda (chemical yeast)

1 tablespoon of rum

Preparation

1. Preheat the oven to 180 ° C.
2. Make a caramel with the sugar by bringing it a moment to a boil over low heat. Stir when the sugar starts to brown so that all the contents of the pan is homogeneous.
3. Place the pineapple pieces in a cake pan (classic missed pan), and pour over the still hot caramel.
4. In the Kenwood bowl, whisk the slightly soft margarine (15 minutes out of the fridge is enough) with the sugar. Add the eggs one by one without stirring.
5. Add the flour, yeast and rum.
6. Pour the device into the cake mold over the pieces of caramelized pineapple.
7. Bake for 30 minutes in the oven.