

Pineapple Cake

Ingredients

For the caramel:

100 g of sugar and a tablespoon of water

For the cake:

A 450 g bag of frozen pineapple chunks

150 g of sugar

150 g of margarine

3 eggs

150 g of flour

7 g of baking soda (baking powder)

1 tablespoon of rum

Preparation

1. Preheat the oven to 180°C.
2. Make a caramel with the sugar by bringing it to a boil over low heat for a while. Stir when the sugar starts to brown so that everything in the pan is even.
3. Place the pineapple pieces in a cake mold (classic springform 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, stirring constantly.
5. Add the flour, yeast and rum.
6. Pour the mixture into the cake mold on top of the caramelized pineapple pieces.
7. Bake for 30 minutes in the oven.