Pineapple Upside Down Cake
with Caramel & Toasted Coconut

Grab your Meal Kit with this symbol

- Pineapple Slices
- Brown Sugar
- Basic Sponge Mix
- Coconut Milk
- Shredded Coconut

Hands-on: 20 mins
Ready in: 1 hr 5 mins

Do you remember this retro classic? We may have taken a few liberties with the original, like adding a coconut caramel sauce. This cake will be sure to impress when you flip it upside to reveal the sticky caramel pineapple layer!

Pantry items

Softened Butter, Eggs, Milk

SL

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

20cm round cake tin lined with baking paper · Kitchen scales · Medium saucepan · Electric beaters · Medium frying pan

Ingredients

	6-8 Slices
pineapple slices	1 tin
*softened butter**	230g
brown sugar	2 medium packets
*eggs**	3
basic sponge mix	1 medium packet
*milk**	⅓ cup
coconut milk	1 box (200ml)
shredded coconut	1 packet

**Pantry Items*

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2700kJ (646Cal)	1240kJ (296Cal)
Protein (g)	7.2g	3.3g
Fat, total (g)	42.3g	19.4g
- saturated (g)	27.9g	12.8g
Carbohydrate (g)	48.8g	22.4g
- sugars (g)	46.7g	21.4g
Sodium (mg)	623mg	285mg

The quantities provided above are averages only.
**Nutritional information is based on 7 servings*

Allergens

Always read product labels for the most up-to-date allergen information.
Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1

Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Grease and line the cake tin with baking paper. Drain the **pineapple slices**. Measure 200g **butter (for the cake)** and set aside at room temperature to soften. Measure 30g **butter (for the sauce)** and set aside. Divide the **brown sugar** into three separate bowls: 200g in one bowl, 60g in another bowl and the remaining 40g in a third bowl.

TIP: *Weigh out your ingredients before you start to speed up your baking time!*

2

Start the cake

In a medium saucepan, combine the **butter (for the sauce)** and 40g **brown sugar**. Cook over medium heat, stirring, until the sugar is dissolved, **2-3 minutes**. Pour the **sauce** into the lined cake tin. Place the **pineapple slices**, in a single layer, on top of the sauce.

3

Make & bake the cake

In a large bowl, add 200g **brown sugar** and the **butter (for the cake)**. Beat with electric beaters until light and fluffy, **2-3 minutes**. Add the **eggs**, one at a time, and beat until smooth. Using a spoon, fold in the **basic sponge mix** and **milk** until just combined. Transfer the **cake batter** to the cake tin covering the pineapple. Bake for **45 minutes** to **1 hour** or until cake is golden brown and cooked through. Set aside to cool in the tin, **15-20 minutes**.

TIP: *Using room temperature butter helps the batter get light and fluffy!*
TIP: *To check if the cake is done, stick a toothpick or skewer in the centre. It should come out clean.*

4

Make the coconut caramel

While the cake is baking, wipe out the saucepan and return to a medium heat. Cook the **coconut milk** and 60g **brown sugar**, whisking until well combined and turned to caramel, **5-8 minutes**. Set aside until thickened.

TIP: *The caramel will thicken as it rests!*

5

Toast the coconut

Heat a medium frying pan over a medium-high heat. Toast the **shredded coconut**, stirring occasionally, until golden, **2-3 minutes**. Set aside. When the cake has cooled, place a serving plate on top of the cake. Carefully flip the cake over and remove the tin to reveal the pineapple top.

6

Serve up

Sprinkle the cake with the toasted coconut. Slice and serve drizzled with the coconut caramel.

Enjoy!