CHARDONS

Day 2 – Afternoon Tea

Vegan pineapple upside down cake

(VG) , (LF) , (GF)

Serves: 10 Person

Recipe Ingredients

- 220ml soya milk
- 75ml vegetable oil
- 250g brown sugar
- 250g gluten free flour
- 1 tsp baking powder
- 4 ring of tinned pineapple

Morning preparation

9.00am

1. Preheat oven to 170 degrees
2. Into a mixing bowl add soya milk, veg oil and brown sugar and mix together
3. Add your gluten free flour and baking powder and mix together
4. This is now your base mix for all these cakes below. At this stage add the following ingredients for each cake below

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5. Add the below ingredients and mix together, pouring into your cling film lined loaf cake tin
6. Once added place in oven for 35 minutes. Once cooked allow to cool in oven for 20/30 minutes
7. Cool in the tin a little then turn out onto cooling rack to cool completely and finish
8. 4 rings of tinned pineapple place on the bottom of the lined tin
9. Cake mix poured on top
10. Once cooked and cooled sprinkle with icing sugar

Tips:

- *Allowing to cool helps the cake to not sink in the middle once cooked (it probably will happen from time to time)*
- *NEVER OPEN THE OVEN UNTIL YOU HAVE COOLED A LITTLE INSIDE*

- *With the leftover cake slice and freeze to use at a later date. This will save you time in future weeks.*

- *Please note that we only have a limited supply of specialist ingredients, so please ensure you freeze any leftovers. We will be monitoring your usage to ensure we are avoiding excess waste.*