

PINEAPPLE CAKE WITH CRUNCHY COCONUT TOPPING

INGREDIENTS

- 450g can crushed pineapple
- 125g butter
- ½ cup castor sugar
- 2 eggs
- 1 ½ cups self-raising flour

Coconut Topping

- ½ cup brown sugar
- ½ cup plain flour
- ½ cup coconut
- 90g butter

PREPARATION

1. Grease a 20cm ring pan, line base with paper, grease paper
2. Drain pineapple, reserve ½ cup syrup
3. Cream butter and sugar in small bowl with electric mixer until light and fluffy
4. Beat in eggs one at a time, beat until combined
5. Transfer mixture to large bowl, stir in half the sifted flour and half the reserved syrup, then remaining flour and syrup
6. Spread half the mixture evenly over base of prepared pan
7. Top with well drained pineapple and half the topping
8. Spread with remaining cake mixture, sprinkle with remaining topping
9. Bake in moderate oven for about 50 minutes, stand 5 minutes before turning on to wire rack to cool

Coconut Topping

Combine sugar, flour, coconut in bowl, rub in butter

Keeping Time: 3 Days

