



# Pineapple Upside Down Cakes



**Prep:** 5 mins

**Cook:** 8-10 mins (per batch of 4)

**Makes:** 12 cakes in the Kmart Pie Maker

Make this family favourite home-made classic in your pie maker. Moist and light vanilla cake, juicy pineapple and buttery caramelised brown sugar on top for an afternoon tea treat that will never disappoint.

## Ingredients

- 1 x 470g packet Greens Vanilla Cake Mix
- 2 eggs
- 4 tablespoons (80g) of butter or margarine
- 1 x 425g can Pineapple Slices In Juice (not in syrup)
- 4 tablespoons brown sugar

## Method

1. Set aside 150ml of pineapple juice and pat dry the pineapple slices with paper towel.
2. So that the pineapple slices fit into the pie maker, cut a 3cm segment out of each one.
3. Place cake mix, eggs, previously set aside pineapple juice and 3 tablespoons of shortening (we'll need the other tablespoon later) in a mixing bowl.
4. Using an electric mixer, mix all ingredients on low speed for 2 minutes until combined.
5. In your cold pie maker sprinkle 1 teaspoon of brown sugar into each hole and then add 1/4 a teaspoon of shortening to each one.
6. Lay your pineapple slice on top of the brown sugar and add cake mix batter until 3/4 full.
7. Turn on your pie maker, close the lid and cook for 8-10 minutes until done (a metal skewer inserted in the centre comes out clean).
8. Remove from pie maker and place upside down on a cooling rack to cool.
9. Repeat for each batch of 4 cakes.

## Pro Tip

Replace the teaspoon of brown sugar with 1/2 teaspoon of golden syrup and 1/2 teaspoon of brown sugar, then drizzle another teaspoon of golden syrup over the cakes once cooked and just prior to serving.