



Grandma's Pineapple Cake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 1 hour 15 mins

Ingredients

115g Unsalted Butter
170g Caster Sugar
435g Can of Crushed Pineapple (including juice)
60g Glace Cherries (halved)
455g Mixed Dried Fruit
225g Self Raising Flour
1 tsp Bicarbonate of Soda
1/4 tsp Salt
2 large Eggs

Method

- Line and grease a 9" x 9" or 23cm x 23cm square tin.
- In a large pan place the butter, caster sugar, crushed pineapple, cherries and mixed dried fruit.
- On a low heat melt the butter and sugar.
- When they are melted turn up the heat to high and bring the mixture to the boil.
- Take off the heat and set aside for at least half an hour to cool.
- Pre-heat the oven to 160 degrees centigrade (140 fan).
- When the boiled mixture is cold add the flour, bicarbonate of soda, salt and eggs to the pan.
- Mix until everything is fully incorporated and no flour is visible.
- Put the mixture in the tin and bake for 1 hour and 15 minutes or until a skewer comes out clean.
- Leave to cool in the tin before cutting.