

# STEAMWAVE

## *Steamed Dessert*

# Upside Down Pineapple Cake

### INGREDIENTS

50 butter  
1/4 cup firmly packed brown sugar  
225g can pineapple slices, drained, juice reserved  
1 egg  
1/2 cup caster sugar  
1/2 teaspoon vanilla essence  
1 cup plain flour, sifted  
1 teaspoon baking powder  
Pinch of salt



### INSTRUCTIONS

- Fill water tank
- Cut out 4 x 10cm diameter circles of baking paper and place in the bottom of each ramekin. (4 x 10cm ramekins)
- In a small microwave safe glass bowl, add butter. Manually set oven to MICROWAVE > 30 seconds> START.
- Stir in the brown sugar and beat until smooth. Evenly divide between the ramekins.
- Place a whole pineapple slice in the base of each ramekin. Set aside.
- In a large bowl, beat the egg until frothy. Add caster sugar and vanilla essence. Beat until well combined.
- In a separate bowl, combine flour, baking powder and salt. Slowly fold mixture into the egg mixture, following by the reserved pineapple juice. Evenly divide the mixture among the ramekins.
- Place ramekins on the rack and the steam tray and glass tray. Place trays in the lower position. Set oven to STEAM HIGH > 30 minutes > START.
- Insert wooden skewer, if it comes out clean cakes are cooked. Allow to stand for 5 minutes.
- Invert the cake onto a serving plate.

Serve with fresh cream or ice cream

NOTE: Cooking instructions refer to using the Sharp AX1100J Steamwave Oven.

