|  |
| --- |
| **Chocolate Upside Down Pudding** |

|  |
| --- |
| Ingredients  serves 6  100 g (4 oz) Demerara sugar 50 g (2 oz) butter, softened 4 pineapple rings, fresh or tinned 2 eggs, separated (ask an adult to help you with this!)  25 g (1 oz) butter, melted 100 g (4 oz) soft brown sugar 100 g (4 oz) self-raising flour 25 g (1 oz) unsweetened cocoa powder  Method  1. Cream together the Demerara sugar and butter and spread over the base of a greased 20 cm (8 in) cake tin.   2. Arrange the pineapple rings on top.  3. Beat together the egg yolks and melted butter until creamy.  4. Whisk the egg whites until stiff. Fold in the soft brown sugar and egg yolks mixture.  5. Sieve together the flour and cocoa and fold in carefully. Pour the mixture over the fruit and spread evenly.  6. Bake at 180'C (350°F) Gas 4 for about 30 minutes.  7. Carefully turn out onto a serving dish and serve with pouring custard or single cream. |