



UPSIDE DOWN PUDDING

INGREDIENTS

1 teaspoon baking powder
125grams self raising flour
125grams butter
125grams castor sugar
2 beaten eggs
1 teaspoon vanilla essence
Fruits – raisins, glazed cherries, tinned mandarin oranges, peaches,
pineapple, apricots, sultanas, cranberries, blueberries

METHOD

1. Preheat the oven at 190 degrees Celsius.
2. Put all the cake ingredients into a bowl and mix until its smooth.
3. Grease a round cake tin.
4. Arrange the fruit by laying it facedown. Spoon the mixture on top of the fruit.
5. Smooth out the mixture and put it in the oven to bake for approximately 20 minutes.
6. Once the pudding is baked cover it with a plate and flip it over. Make sure you use oven gloves as it will be hot.
7. Slide of the tin. The pudding can be served warm or cold.

HOT TIPS

1. Be sure to use oven mitts as the pudding will be hot.