Pineapple Upside Down Cake

Ingredients:
75g Self Raising Flour
75g Butter
75g Caster Sugar
1 Egg
2 Tablespoons Milk
4 Pineapple Rings
4 Glace Cherries

**You will need a round cake tin: 18 - 20cm in diameter.
You will also need a container to take your cake home in.**

Method:
1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Weigh and measure out all the ingredients accurately.
3. Grease the cake tin.
4. Place the butter into a large plastic bowl and soften with a white plastic stirring spoon.
5. Add the caster sugar and cream the butter and caster sugar until light and fluffy with a white plastic stirring spoon.
6. Crack the egg into a small bowl, check for shell.
7. Add the egg into the creamed mixture and beat well.
8. Sift the self-raising flour into the large bowl. Fold in using a metal tablespoon. Add milk if needed. The mixture should have a good dropping consistency.
9. Open the pineapple can and drain the juice from the pineapple rings.
10. Arrange the pineapple rings in the bottom of the cake tin.
11. Half the glace cherries.
12. Arrange the halved cherries so the flat side is facing towards you.
13. Pour the cake mixture on top of the fruit and level carefully using the white plastic stirring spoon.
14. Using oven gloves, place in oven and bake for 15 to 20 minutes until well risen and golden brown.
15. Using oven gloves, remove the tin from the oven, place on a cooling rack and allow to cool in the tin for 5 to 10 minutes.
16. Then remove from the tin and leave to cool on a cooling rack.