PINEAPPLE CAKE

This is such an easy recipe, which I found in *The Times* recently.

Ingredients

250g self-raising flour
200g caster sugar
450g tin crushed pineapple with juice
     (I used a tin of pineapple pieces with juice,
     and crushed with my hand-held liquidiser)

Method

l. Preheat oven to 180C/gas 4. Grease/oil a round cake tin, and line the bottom with a circle of non-stick baking paper.

2. Put all ingredients into a large mixing bowl and mix together. Pour into prepared tin and smooth out evenly.

3. Bake in oven for 50-60 minutes until a toothpick inserted into the middle comes out clean.   Leave to cool in the tin for 10 minutes, then transfer to a cooling rack to cool - or serve the cake while it's still fresh and warm.

4. Top the cake with icing of your choice, or serve with cream or ice cream.