

Vegan Monday: Upside-down Pineapple Cake

Ingredients:

Difficulty: Easy

(makes 1 cake in 22cm cake pan)

1/2 dl + 2 tbsp (or 1/3 cup) coconut coffee cream / coconut drink (or soy milk)

1 tsp apple cider vinegar

2.5 dl all-purpose flour

4 tbsp corn flour (NOT corn starch! In Finnish: maissijauho)

2 tsp baking powder

1 tsp vanilla sugar

a pinch of salt

5 tbsp canola oil, plus a little more to grease the pan (or another light vegetable oil)

1 tbsp pineapple juice

2 tbsp brown sugar

10-11 pineapple slices, halved

1 small very ripe banana, mashed (my banana was about 160 gr)

1 dl + 5 tsp (or 1/2 cup) granulated white sugar

Instructions:

1. Preheat the oven to 180C. Grease a 22cm cake pan (I used springform) with canola oil and cover the base with a baking paper. I put the baking in between two parts of springform pan as seen in the photo, as a rather big piece in case a bit of caramel leaks out while baking (which, it did!).

2. In a small bowl, put apple cider vinegar and coconut coffee cream (or soy milk) and whisk a little. Put aside to let it curdle.

3. Put the dry ingredients (in the ingredients list above, from all-purpose flour to salt) in a bowl and mix.

4. Take 1 tbsp from the canola oil and put it in a small saucepan together with pineapple juice and brown sugar. Whisk and put on medium heat. Let it boil while continuing to whisk and cook for 1 more minute after boiling.

5. Pour caramelised sugar mixture into the prepared cake pan and let it spread on the whole base.

6. Arrange the pineapple slices on caramelised cake pan base. Put aside.

7. In a mixing bowl, put remaining oil, mashed banana and granulated white sugar and whisk well.

8. Add curdled vinegar mixture and whisk well again.

9. Add dry ingredients mixture and fold just until the ingredients are incorporated.

10. Pour the batter (it will be quite thick) on the cake pan with pineapples. Smoothen the surface with a spatula if needed. Put in the oven, in medium rack and bake for about 45-50 minutes, or

until a toothpick inserted in the middle comes out clean. When ready, take out of the oven and let it cool in the pan for about 1 hour. After that, carefully take it out of the pan and transfer to a serving dish turning it from its upside down position. Enjoy with fresh tea or coffee! Yumm!