



Spiced Pineapple Upside-Down Cake with Salted Caramel Frosting

Dessert 45-50 Minutes • Veggie

18A

Find all your unchilled Market items in bag A.



Pineapple Rings



Salted Caramel Sauce



Velvety Vanilla Cake Mix



Ground Cinnamon



Cream Cheese

Pantry Items

Egg, Vegetable Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Cake tin, baking paper and bowl.

Ingredients

Ingredients	Quantity
Pineapple Rings	1 tin
Salted Caramel Sauce 7)	120g
Velvety Vanilla Cake Mix 13)	1 pack
Ground Cinnamon	4 sachets
Cream Cheese** 7)	100g

Pantry	Quantity
Egg*	3
Water*	120ml
Vegetable Oil*	6 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per 100g
for uncooked ingredient	100g
Energy (kJ/kcal)	1200 /287
Fat (g)	13.3
Sat. Fat (g)	4.3
Carbohydrate (g)	37.1
Sugars (g)	24.5
Protein (g)	4.7
Salt (g)	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



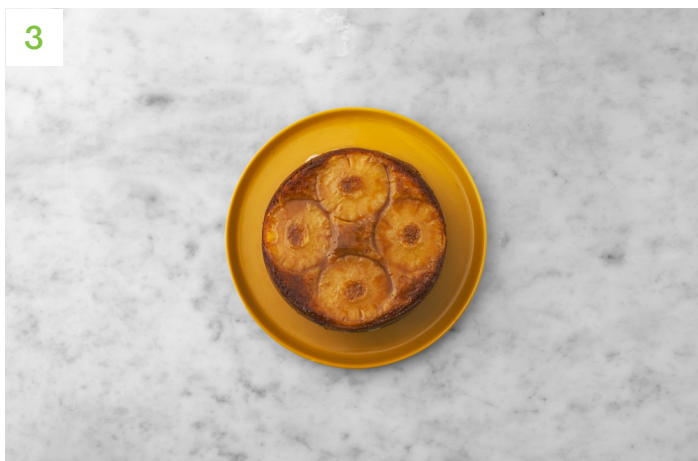
1



2



3



Prep the Pineapple

- Preheat your oven to 180°C/160°C fan/gas mark 4. Line two 8"/20cm round cake tins with baking paper.
- Remove the **pineapple rings** from the tin (keep the tin and **pineapple juice** for later).
- Drizzle **one third** of the **salted caramel sauce** into 1 of the cake tins, ensuring it covers the bottom of the tin fully.
- Place the **pineapple rings** in a single layer on top of the **caramel sauce**.

Make the Cake Mix

- In a large bowl, combine the **Betty Crocker cake mix**, **cinnamon** and the **pineapple juice** from the tin with the **eggs**, **water** and **vegetable oil** (see pantry for all three amounts). Gently stir until fully combined, 2-3 mins.
- Divide the **cake mixture** between your lined cake tins and pop onto the middle shelf of your oven until risen and golden, 22-27 mins, or until a rounded knife inserted in the centre comes out clean. **TIP:** *A few crumbs are okay. The cake with the pineapple rings in the bottom may take 5-10 mins longer.*
- Once baked, allow the **cakes** to cool completely before removing from the tins.

Assemble and Serve

- While the **cakes** cool, combine in a medium bowl the **cream cheese** and **half** the remaining **salted caramel sauce**.
- Once completely cooled, gently spread the **salted caramel frosting** over the top of the **cake** without the **pineapple rings**.
- Stack the **cake** with the **pineapple rings** on top of **salted caramel frosting**, **pineapple** side facing upwards.
- Drizzle over the remaining **salted caramel sauce** to finish.

Enjoy!