

Fate Pineapple Pudding

Ingredients

400g tin pineapple pieces (in juice, not syrup)

250g packet Fate Low Protein Cake Mix

65g soft margarine

125ml juice from the tin

A little butter for greasing the cake tin

A little icing sugar to sprinkle

Method

1. Butter a 21cm/8" round cake tin well. Open the can of pineapple pieces and place into a small sieve over a bowl or basin to catch the juice. Leave to drain, then measure the 125ml juice needed. If there is not enough, make up the volume with a little water.
2. Place the packet of Fate Cake Mix into a mixing bowl and add the margarine. Then add the fruit juice and using a wire whisk, mix quickly for about 1 minute.
3. Pour the mixture into the cake tin, and then gently place the drained pineapple pieces on top of the mixture. Do not mix in.
4. Bake for 20-30 minutes until risen and golden brown. A skewer pushed into the middle should come out clean.
5. Leave for a few minutes to cool in the tin, then serve hot. If serving cold, turn out of the tin onto a cooling rack.

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