



When our world is turned upside down...



...We make Upside Down Cake.



# My Fruit Upside Down Cake Design

## Task

- Design a Fruit Upside Down Cake
- If possible: Make the cake

## We are learning to...

- Communicate ideas through design, labelling and annotation
- Evaluate your final design/product have designed OR make a suggested cake from the recipe on the next page

## Practical Skills

- Peel and core fruit safely
- Use a knife safely using the bridge and claw hold
- Prevent fruit from oxidising (food science)
- Combine cake ingredients (using the creaming method)
- Use an oven safely
- Consider the presentation of the cake





# Mini Pineapple Upside Down Cake

## Allergens

Wheat  
Egg

## Adaptations

Wholemeal SR flour

Cinnamon  
Vanilla essence  
Cocoa powder

Cored apple ring  
Pear  
Rhubarb  
Mango  
Banana  
Berries  
Kiwi  
Peaches  
Oranges (sliced or segments)

Honey

1. Prepare yourself : Apron on, **Wash Hands** and tie long hair back.

**\*\* Supervision required for practical \*\***

## 2. Collect equipment

- Mixing bowl
- Wooden spoon
- Jug & fork
- Sieve
- Spatula
- Swiss roll tin & 2 greased & lined small cake tins **OR** 2 muffin cases and a muffin tray



## 3. Ingredients

- 50g Self Raising flour
- $\frac{1}{4}$  tsp. baking powder
- $\frac{1}{4}$  tsp. ginger
- 50g margarine
- 40g sugar
- 1 egg

## In cake tins or muffin cases

- 2 pineapple ring
- 1 glace cherry cut in half
- $\frac{1}{4}$  tbsp. syrup x 2

To make a larger cake (20 inch) scale up by multiplying the ingredients by 3

## Pineapple Upside Down Cake: Creaming Method

Life hack: use a clean tin of tuna as a small cake tin

1. Pre heat the oven 180°C or gas mark 5
2. Grease & line suitable cake tin - \*ensure you grease the sides.
3. Beat the sugar together with the margarine in the bowl
4. Break 1 egg into a jug, beat with a fork and add to the mixing bowl a little at a time, beating thoroughly
5. Sieve in 50g SR flour,  $\frac{1}{4}$  tsp baking powder &  $\frac{1}{4}$  tsp ginger
6. Mix with a wooden spoon until soft dropping consistency, which falls off the spoon by the count of 3
7. Place 1 pineapple ring in the base of your greased & lined tin. Put  $\frac{1}{2}$  cherry place in middle of pineapple. Spoon  $\frac{1}{4}$  tbsp. syrup over fruit. **\*You can use other fruit you have available\***
8. Pour half of cake mixture over fruit & smooth surface with a spatula. Repeat with second tin
9. Bake for 15-20mins on a Swiss roll tin, until golden brown & spongy then cut round the edge with a palette knife. Turn upside down onto a cooling rack - remember to remove your greaseproof paper over the top
10. Wash & dry up, put all the equipment away



# PIN Evaluation...

Your evaluation can be about the cake OR the cake design

<b>Positives</b> Name 3 positives about your cake (what went well)	<b>Improvements</b> Suggest 3 ways you could improve your cake (Even better if)	<b>Negatives</b> Name 3 negatives about your cake (What did not go well)

Ask someone in your household to “rate my plate”



Dish					
Appearance					
Taste					
Aroma					

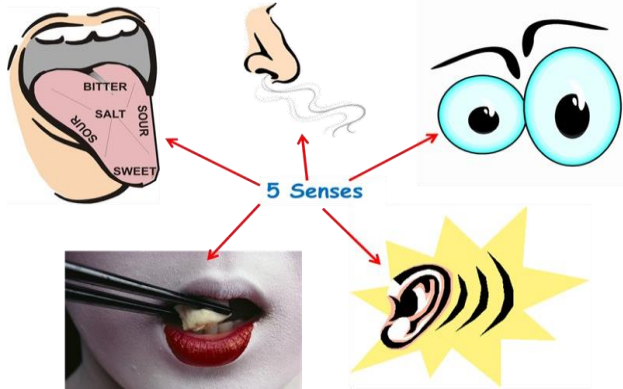


Photo or sketch of your made upside down cake (if you are not evaluating your design)

Describe your cake using sensory words. Tip: Imagine your cake is to be sold in a shop, what would the packaging say... e.g. A luxurious soft sponge with a sticky apple.... Etc.

Notes/ideas page...