

Pina Colada Dolce Balsamic Vinegar makes a delicious Pineapple Upside-down Cake



Marinate the pineapple slices in the Pina Colada Dolce Balsamic Vinegar. Grease a bowl with butter and sprinkle with Demerara sugar and desiccated coconut. Then layer the pineapple in the bottom of the bowl and fill in the gaps with dried fruit of your choice (I used apricots and cranberries for colour).



Make your favourite sponge cake batter and substitute some of the liquid with the Pina Colada Vinegar (approx one Tbsp). This makes the batter light & fluffy! I used a combination of white & whole wheat flours as a healthier option. You could also add some cocoa or vanilla into the batter for a different flavour..... the possibilities are endless!



Bake at 350 degrees F for approx 45 minutes (or according to your recipe) until the sponge is golden in colour, springy to the touch and a knife comes out clean when inserted into the middle of the sponge.



When slightly cooled, place a serving dish over the pudding bowl and carefully flip over to view your wonderful upside-down pudding! I love to serve this warm with a traditional English custard, but it is also delicious cold with cream or ice-cream.

You can use whatever fruits you like in the base - apples sliced and soaked in our Tarte Tatin Dolce Balsamic Vinegar and placed in a spiral pattern dotted with sultanas is particularly effective!

Visit our website www.fabulousfocaccia.com for more unique & delicious ways to use our *Dolce Collection*.