



## Pineapple and Coconut Sponge

Ingredient	10 Portions	50 Portions	100 Portions
Self-raising flour	90g	450g	900g
Margarine	90g	450g	900g
Caster sugar	90g	450g	900g
Eggs	2	8	16
Baking powder	pinch	1 tsp	2 tsp
Pineapple	340g	1.7g	3.4kg
Dessicated Coconut	30g	150g	300g

### Key Points

You could double up this recipe and freeze some cakes for future use

### Method

1. In a planetary mixer with the beater attachment, add the margarine and the sugar
2. Beat on a high speed for 10 minutes until pale and fluffy
3. Slowly mix in the eggs, one by one to prevent the mixture from splitting
4. Scrape down
5. Add the baking powder to the flour
6. Add to the mixture and mix well
7. Line trays with parchment paper
8. Sprinkle the bottom of the trays with coconut and arrange the pineapple rings on top
9. Pour mixture into tins, about half way up
10. Cook at 170°C for around 20–25 minutes or until the cake springs back to the touch or a skewer come out clean
11. Cool

**Allergens** Wheat, Milk, Eggs