



# Pineapple Upside Down Pudding

A nostalgic and comforting store cupboard dessert

**Serves** 2

**Prepare** 10 minutes

**Cook** 20 - 30 mins

## Ingredients

A small tin of pineapple

2 eggs

6 tbsp of self-raising flour

4 tbsp of softened butter/margarine

A sprinkle of brown or white sugar

## Method

Preheat the oven to 180C/350F/Gas mark 4. Arrange the drained pineapple on the bottom of a small, greased ovenproof dish, sprinkle with some brown sugar (white will do) and dot a little butter or margarine on each slice or chunk. If you have some glace cherries you can place these around the pineapple.

Whisk together the eggs, flour and butter/margarine until smooth and glossy. Spread over the pineapple and bake for about 20-30 minutes until the top is brown and top springs back when pressed.

Take out of oven and leave for 5 minutes, then carefully turn out onto a plate. Serve up with whatever you have: custard, ice cream, cream or evaporated milk is good.

**Celebrating A Taste of Winchester**

**22 June - 5 July 2026 at [atasteofwinchester.co.uk](http://atasteofwinchester.co.uk)**





# Feeding people experiencing homelessness in Winchester

The Winchester Beacon is a local charity dedicated to supporting people experiencing homelessness. Established in 1988 and open 365 days a year, we provide safe and welcoming accommodation and tailored support to 22 people at a time across our four sites.

Each year, we serve over **3,500 meals** to our residents with support from our volunteers and using food donated by the local community. We also provide cooking lessons to residents to help them to prepare for independent living.

To celebrate **A Taste of Winchester**, we are sharing some of our residents' favourite recipes. They are dishes that bring comfort and a feeling of home and can be made using low-cost ingredients.



To find out how you can support our vital work through donations or volunteering visit [www.winchesterbeacon.org.uk](http://www.winchesterbeacon.org.uk). Scan the QR code to give today and help to feed someone tomorrow.

