GLUTEN-FREE PINEAPPLE AND COCONUT CAKE

A STAPLE IN CORNERSMITH'S CAFES, THIS DELICIOUS MORNING OR AFTERNOON TEA CAKE MAKES USE OF THE WHOLE PINEAPPLE.

WHAT YOU'LL NEED

GLUTEN-FREE PINEAPPLE AND COCONUT CAKE

1 pineapple
150g almond meal
250g desicated coconut
1tsp baking powder
6 eggs
250g caster sugar

PINEAPPLE SKIN SYRUP

Skin of 1 pineapple and cores if you're not using.
2 cups water
1 cup sugar
1 star anise
4 allspice berries
2 cloves
1/4 tsp black peppercorns

METHOD

1. Preheat oven to 160°C and line a 30cm loaf tin with baking paper.

2. Take the skin off the pineapple and set aside, cut the flesh and core into small cubes and blitzing them in a food processor until smooth. You'll need 400g of pineapple puree for the batter.

3. Whisk together almond meal, coconut and baking powder in a large bowl and set aside.

4. Then in a stand mixer with the whisk attachment, mix eggs and sugar on medium speed until pale and fluffy (alternatively you can do this in a large bowl with a hand whisk). Add in the pineapple puree to the egg mix and whisk for another minute. Slowly add the dry ingredients in batches, whisking well after each addition. Pour the mixture into prepared cake tin a bake for 50–60mins, or until golden brown. Leave cake to cool in the tin on a wire rack for ten minutes before turning out. Can be served straight away or will keep in the fridge for up to a week.

5. Best served warmed or toasted with pineapple skin syrup and toasted coconut and yoghurt.

6. For the syrup, wash pineapple skin well and roughly chop.

7. Put water and sugar into a saucepan and dissolve sugar over low heat. Add in the spices, pineapple skin and chopped cores if using. Simmer over low heat for 15–20 mins, then strain the skins and spices. If you want the syrup thicker, put it back on the heat and reduce further. Pour into a clean jar or bottle and store in the fridge for up to a month.