

Pineapple Cake

Ingredients:

- Caramel
- 1 can of pineapple slices
- Muffins (sobaos)
- Pineapple juice (from the can)
- 1 packet of custard powder
- Half a litre of milk

Method:

1. Pour the caramel into the cake dish
2. Place the pineapple slices on top of the caramel
3. Place the muffins on top of the pineapple slices
4. Pour the pineapple juice onto the muffins
5. Mix the milk and custard powder in a pot and boil the mixture
6. Let the custard mixture cool for 5 mins
7. Pour the custard mixture onto the muffins
8. Place the cake in the fridge for at least 2-3 hours
9. Finally, serve the cake and enjoy!

