

Freda's Treacle Treasure Island

Ananas-Chocolate Cake

Preparation time: 1,5 hour



For a 10 inch springform pan

Dough

1 cup butter
1 cup sugar
4 eggs
2 1/2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
4 Tablespoons cocoa powder
4 Tablespoons milk
1 small ananas

For decorating:

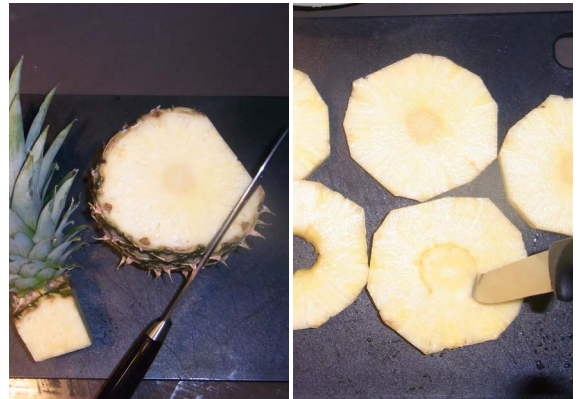
white or dark chocolate glaze
golden chocolate coins

First, prepare the pineapple:
Important note! Get help from an adult using a knife!

Cut out the pineapple stem to use it as "palm tree".

Cut off the paring and cut the pineapple into slices. With a little knife you can then cut out the hard stem in the middle of each slice. Cut the slices in the middle.

Spread liquid butter und the slices, sprinkle sugar upon them.



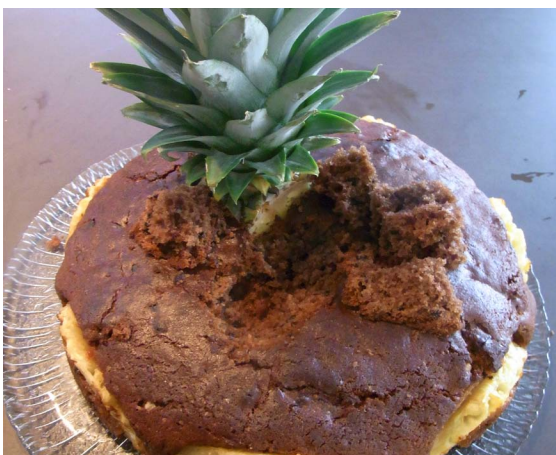
Preheat the oven to 190°C/375° F
Grease a springform pan.

Combine all ingredients and stir well.

Carefully arrange the pineapple slices alongside the rim of the pan.

Bake the cake for 40 minutes. Let it cool down.

Cut a hole for the pineapple stem and arrange the cut out pieces as „rocks“.



Heat up the chocolate glaze and spread it over the cake.
When it has cooled down, arrange the golden chocolate coins under the „palm tree“