

Pineapple cake with the thermomix

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For the batter :

150g of sugar

100g of flour

20g of butter

3 eggs

1 packet of baking powder

A pinch of salt For the filling :

1 pineapple

For the batter :

To cook a delicious pineapple cake with your TM31, TM5, or TM6 Thermomix :

Preheat the oven to 180°C

For the Thermomix batter :

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Prepare the beaten [Thermomix egg whites recipe](#).

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Put the egg yolks and sugar in the Thermomix bowl and set for 45 seconds at speed 3.

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Add the baking powder, flour, and melted butter, then mix for 20 seconds at speed 4.

For the cake filling :

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Peel the pineapple, remove the eyes, and cut into slices of about 2 cm.

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Then remove the hard part in the center of the slices (you can use a cookie cutter).

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Place the pineapple slices at the bottom of your cake pan.

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Pour the batter over them.

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Bake for 20 minutes.

Enjoy your fresh pineapple cake made with Thermomix. You will love it. Yum ;)