MOFOMAMY MANANASY
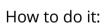 **(Overturned pineapple cake)**

☻ Famerenana   📁 Madagassische Rezepte

Mofomamy means as much as "sweet bread" or "sweet dough", here it means a pineapple cake. The [rum](#) we recommend for this recipe is the pictured *Dzama Cuvée noir* - which is a sugar cane rum originally made in Dzamandzar on [Nosy Be](#). It can be further enhanced with a few [vanilla](#) [pods](#).

Ingredients:

- 2 pineapples
- 200 g [rice](#) [flour](#)
- 200 g butter
- 250 g sugar
- 3 eggs
- 1 sachet baking powder
- 3 packets vanilla sugar
- 6 tablespoons rum
   (Dzama Cuvée noir)

How to do it:
Peel the pineapple, cut one into small cubes. Slice the second one and cut out the center with a small knife to make rings. In a hot pan, bring 2 packets of vanilla sugar with the rum and 50 g of sugar to caramelize, put the pineapple slices in and turn them a few times. Line a cake pan with baking paper - the bottom is especially important, otherwise, the caramelized pineapples will stick later when you turn the cake over. Place the pineapple slices in the bottom of the cake pan. Mix the flour, baking powder, a packet of vanilla sugar, eggs, and 200 g sugar to make a batter. Stir in the pineapple cubes and pour the batter into the baking pan over the pineapple rings.

Bake at 180° for about 45 minutes, until nothing sticks when tested with a wooden stick. Let the cake cool, then carefully open the pan. To turn out, it is best to place a flat plate on top of the cake and turn it over together with the cake, then remove the bottom of the cake pan. A fresh cake for a beautiful summer day!