



Recipe of the Month- November 2008

Upside-down Almond Apricot Cake

8 big slices

Ingredients:

| | | | |
|-------|--|-------|----------------|
| 10-15 | Apricots, halved and stone removed | 100g | Almond slivers |
| 250g | Butter | 80g | Brown sugar |
| 125g | Castor Sugar | 2 | Eggs |
| 1.5ml | Vanilla extract | 180g | Cake flour |
| 10ml | Baking powder | 2.5ml | Salt |
| 150ml | Apricot juice (Juiced through the juice machine – can be replaced with other juice like orange or peach) | | |

Method:

1. Preheat the oven to 180°C.
2. Quickly toast the almonds in a dry frying pan over high heat, for a few minutes until golden brown, remember to be relatively attentive while doing this, they do tend to burn fast.
3. Melt 60g of the butter and pour it into the base of a loose bottom cake tin, sprinkle the brown sugar over the melted butter to cover the base of the cake tin.
4. Sprinkle the toasted almond slivers over the sugar and snugly fit the apricot halves on top of the almonds.
5. Cream the castor sugar and butter until light and fluffy. Add the eggs one by one and whisk vigorously after each addition. Add the vanilla extract and mix through.
6. Sift the cake flour, baking powder and salt together. Add the flour mixture and apricot juice alternately to the butter-egg mixture. Pour over the apricots and bake for 35-40 minutes. Leave to cool for a few minutes in the cake tin before turning it out.
7. Serve with a big dollop of lightly whipped cream.



230 Kruger Avenue, Lyttelton Manor, Centurion, Pretoria
 P O Box 16179, Lyttelton 0140
 Tel: 012 664 8488
 Fax: 086 619 8408
 Cell: 083 692 9293 / 082 770 3833
 e-mail: info@antoinettes.co.za
 www.antoinettes.co.za