

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. Gently 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.