

# Apricot & almond upside-down cake

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Preparation 25 mins | Cooking 50 mins | Serves 6-8

- 200g butter, at room temperature
- ½ cup firmly-packed brown sugar
- 500g just-ripe apricots, halved, stones removed  
and each half cut into 3 wedges
- 1 cup caster sugar
- 1 tsp vanilla extract
- 3 free-range eggs, at room temperature
- 1½ cups self-raising flour, sifted
- ½ cup ground almonds (almond meal)
- Reduced fat ice-cream or Greek-style natural yoghurt, to serve

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Line base and sides of a 22cm non-stick round cake pan with baking paper.

**STEP 2** Melt 75g butter and drizzle over base of the pan. Evenly sprinkle with brown sugar. Arrange apricots, skin-side down, in the base of the pan. Set aside.

**STEP 3** Using electric beaters, beat remaining 125g butter, caster sugar and vanilla on high in a large bowl until pale, thick and creamy. Beat in eggs, one at a time, beating well after each addition.

**STEP 4** Using a large metal spoon, gently fold in the sifted flour and almond meal. Spoon mixture over apricots. Smooth the top. Bake for 45-50 minutes or until a skewer inserted in the centre of the cake comes out clean. Cool in pan for 10 minutes then invert cake onto a serving plate to cool. Serve with ice-cream or yoghurt.