Apricot Upside-Down Cake

Recipe by Bill Granger from Bills Food

Topping

1. To make the topping, place the butter, sugar and lemon juice in a non-stick frying pan, with a metal handle over medium heat and melt.

2. Cook gently for 2 minutes, stirring occasionally. Increase heat and boil remaining liquid in the pan for 5 more minutes until a rich caramel forms.

3. Remove from the heat and arrange apricots face down in the pan.

Cake

1. To make the cake, preheat the oven to 180C.

2. Place butter and sugar in a bowl and cream until light and fluffy.

3. Add egg yolks one at a time, beating after each addition. Add vanilla.

4. Gently fold in the sifted flour and baking powder.

5. In a small, clean, dry bowl, beat egg whites until stiff. Fold through cake mixture with a large metal spoon. Spoon evenly over the apricots and smooth with a spatula.

6. Bake cake for 45 minutes, or until a skewer inserted into the centre of the cake comes out clean.

7. Remove cake from the oven and leave in the pan for 5 minutes.

8. Turn cake over onto serving plate and serve.