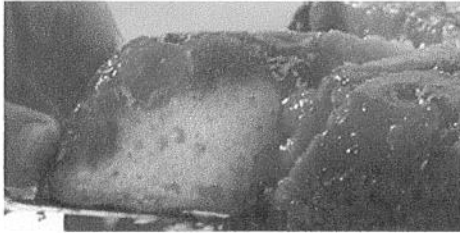


Apricot Upside-Down Cake

Recipe by Bill Granger from bills food



_____ cake
_____ syrup
_____ apricots

Topping

100 g unsalted butter
12 Apricots halved and stoned
1 Juice and zest Lemon
1 cup caster sugar
1 teaspoon vanilla essence

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

100 g unsalted butter
1 cup caster sugar
4 Eggs separated
1 teaspoon vanilla essence
1.25 cups Plain Flour
2 teaspoons Baking powder

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.