

## Apricot Upside-Down Cake

### Ingredients

15 Apricots, halved and stones removed.  
Small bunch of fresh thyme  
2 eggs  
1 and ½ cups plain flour, sifted  
100g butter softened  
1 cup of apricot nectar or milk  
1 cup of brown sugar  
1 tsp baking powder  
1 tsp Bicarbonate Soda  
½ tsp salt

### Method

- Pre heat oven to 200oC
- Prepare cake tray by greasing lightly and scrunching up some greaseproof paper and lining the tray, be sure to get into the corners.
- Pick the thyme leaves and remove stems. Sprinkle some leaves onto the prepared tray. Sprinkle a little brown sugar onto the trays also.
- Pull apart the Apricots, remove the stones and line the tray with the inside facing down.
- Mix the flour, Baking Powder, bicarbonate soda and salt together in a bowl.
- In another bowl beat the Butter and sugar with a wooden spoon until creamy.
- Slowly add the eggs and the milk, *alternating* with the dry ingredients, slowly mixing each into the butter and sugar.
- When smooth pour the batter over the top of the apricots and let settle in between the fruit.
- Bake for 25 mins or until browned on top and a skewer comes out clean.
- Let cool and flip upside down (with help from your volunteer) and cut into 30 portions. Put onto a platter to serve.