ORANGE UPSIDE DOWN CAKE

Prep Time: 1 hour

Cook Time: 30 minutes

Total Time: 1 hr 45 mins

**INGREDIENTS**

**For the Orange Topping:**

* 3–4 oranges (zest them before cutting)

**For the Caramel:**

* ¾ cup granulated sugar
* Pinch of salt
* 3 tablespoons unsalted butter, cubed
* 1 tablespoon lemon juice (about ½ a lemon)

**For the Cake Batter:**

* 2 cups plain flour
* 2 teaspoons baking powder
* ½ teaspoon bicarbonate soda (bicarb)
* 1 teaspoon salt
* 9 ½ tablespoons unsalted butter, room temperature (135g)
* 1 cup brown sugar
* Zest of 2 blood oranges
* 2 whole eggs
* 1 ½ teaspoons vanilla extract
* 1 cup low-fat buttermilk (substitute with 2 tbsp sour cream + 3 tbsp water)

**INSTRUCTIONS**

1. Prepare the Oranges: Slice off the rind and thinly cut the oranges into rounds. Remove seeds.
2. Prepare the Pan:

Spray a 10-inch cake tin with cooking spray and line the bottom with parchment paper.

**Preheat oven to 180°C.**

1. Make the Caramel: (**this will be done for you**).

In a saucepan, melt butter over medium heat. Add sugar, salt, and lemon juice. Cook until the sugar is dissolved, and the mixture becomes a golden caramel. Pour the caramel into the prepared pan and spread evenly. Arrange orange slices neatly on top.

1. Make the Batter:

In a bowl, sift together flour, baking powder, baking soda, and salt. Set aside.

1. In a stand mixer, cream the butter, brown sugar, and orange zest until light and fluffy.
2. Add eggs one at a time, beating well after each. Add vanilla with the last egg.
3. With the mixer on low, alternately add the flour mixture and buttermilk, beginning and ending with flour. Finish by folding the batter gently with a spatula to avoid overmixing.
4. Assemble the Cake:

Pour the batter over the oranges and caramel in the tin. Smooth the top.

1. Bake:

Bake for 35–40 minutes or until the top is golden brown and a skewer inserted in the center comes out with a few moist crumbs.

1. Cool: Let the cake rest for 10 minutes. Run a knife or offset spatula around the edges to loosen.
2. Flip the Cake: Carefully invert the cake onto a rimmed baking sheet or cooling rack. Be prepared for caramel drips—have something underneath to catch them!