



Upside-down fruit cake

Ingredients**Fruit topping:**

50g unsalted butter, melted

 $\frac{1}{2}$ cup brown sugar

2-3 cups chopped fruit (15 Tamarillo, peeled and halved, 1 apple peeled and diced)

3-4 Tbsp chopped herbs (optional)

Cake;1 $\frac{1}{2}$ cups plain flour

1 teaspoon baking powder

 $\frac{1}{4}$ teaspoon salt

200g unsalted butter, melted

3 eggs

 $\frac{1}{2}$ cup whole milk

1 cup sugar. white.

Method:

Preheat oven to 160°C.

Wash and peel the tamarillo and cut length ways in half. Peel and dice the apple.

Melt 250g butter in a pan, without making it too hot.

Prepare your tray with melted butter, line with greaseproof paper and brush with a little more butter before sprinkling with brown sugar. Place your fruit- cut side down- on the prepared tray. Add the diced apple. If using herbs sprinkle them over the fruit now.

Whisk together the dry ingredients, flour, baking powder and salt.

Add the milk into the remaining butter in the pan, whisk the eggs and add to the milk before pouring the whole mix into the dry and whisking until smooth.

Cover the fruit with cake mix and using a spatula spread it gently until the fruit is just covered.

Bake for 20-25 mins until a toothpick or knife comes out clean. Turn out onto a cooling rack and cut into squares.

DON'T PEEL
TAMARILLOS
TOO HARD!!

Cut in half +
out flesh