

## UPSIDE DOWN APPLE CAKE

### Ingredients:

2 tbsp demerara Sugar

25g unsalted butter – cut into very small pieces

225g self-raising flour

150g soft dark brown sugar

1 ½ tsp ground cinnamon

½ tsp ground cloves

500g apples – peeled, cored and chopped into small dice

2 eggs

200g unsalted butter – melted and left to cool, but still liquid

2 apples – cored and cut into half-moon shapes

### Method:

- 1 Preheat oven to 190c/Gas 5.
- 2 Line a 20cm loose bottomed non-stick cake tin with baking parchment. Sprinkle the demerara sugar evenly over the parchment. Dot the 25g of butter over the top.
- 3 In a large bowl, combined the flour, dark brown sugar, cinnamon, cloves and chopped apple.
- 4 In a small bowl, lightly whisk the eggs and cooled melted butter together.
- 5 Place the sliced apple around the bottom of the tin in an even pattern, pressing down the dots of butter as necessary.
- 6 Pour the egg mixture into the flour mixture and gently stir until all the ingredients are just combined.
- 7 Pour over the apples in the tin and gently smooth to even out the mixture. Bake for about one hour or until a skewer inserted into the middle of the cake comes out clean.
- 8 Remove from the oven and leave to cool in the tin for 5-10 minutes, then invert onto a cake rack (place a plate underneath in case any buttery juices run off).
- 9 Serve warm or cool with cream or crème fraiche.

This recipe works equally as well with plums.