QUEEN
-EST 1897-



PREP: 30 min
COOK: 70 min
SERVES: 12

Apple Blackberry Upside Down Cake

Fuss-free and flavourful, this is THE winter tea cake you've been searching for! Fluffy, buttery and with a just a touch of warming cinnamon, this cake can be adapted using whatever seasonal fruit and berries you have on hand.

Ingredients

Fruit

50g unsalted butter, melted

¼ cup (55g) brown sugar

1 medium apple, peeled and thinly sliced

1 cup (125g) blackberries, frozen, thawed

Cake

220g butter, softened

½ cup (110g) caster sugar

½ cup (110g) brown sugar

2 tsp ground cinnamon

3 large eggs, room temperature

Method - Fruit

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 20cm round cake tin.

STEP 2

Toss fruit in melted butter. Sprinkle brown sugar evenly over the base of the pan, then arrange the fruit on top in a tight, even layer.

Method - Cake

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract until light and fluffy - be patient as this will take about 5+ minutes. Add eggs one at a time and beat well after each addition.

STEP 2

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

2 tsp Queen Vanilla Extract

1 ½ cups (225g) self raising flour

¾ cup (180ml) milk

Method - Cake

Add flour, cinnamon and milk, mixing until combined.

STEP 3

Pour into prepared cake tin and bake for 60 minutes or until an inserted skewer comes out clean. Allow to cool for 15 minutes in the tin, before inverting onto a serving plate. Best served warm with a dollop of cream.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.