



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

### 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.

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## Ingredients

- 3 large eggs, room temperature
- 2 tsp [Queen Vanilla Extract](#)
- 1 ½ cups (225g) self raising flour
- ¾ cup (180ml) milk

## Method - Cake

### STEP 2

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.

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