

Upside Down Cake

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Ingredients:

- 50g softened butter
- 50g light soft brown sugar
- 100g raspberries
- 100g softened butter
- 100g golden caster sugar
- 100g self-raising flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 eggs

Directions:

1. Heat the oven to 180°C (160°C for a fan oven).
2. Mix 50g of butter and 50g of brown sugar until creamy. Spread it in a 20cm round cake tin, covering the bottom and a bit up the sides. Arrange fresh raspberries on top.
3. In another bowl, mix 100g of butter, 100g of golden sugar, flour, baking powder, vanilla, eggs, and a little water if needed. Use an electric whisk until it's smooth.
4. Pour the mixture over the raspberries in the tin. Smooth it out so it's even. Bake for about 35-40 minutes, or until a toothpick comes out clean. Let it rest for 5 minutes, then flip it onto a plate.

