



## Apricot-Cherry Upside-Down Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



391 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup apricot halves dried
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup cherries dried sour
- ☐ 0.5 teaspoon cinnamon
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.8 cup milk

- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 0.3 lb butter unsalted softened
- ☐ 2 tablespoons butter unsalted melted
- ☐ 1 tablespoon vanilla extract

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ cake form

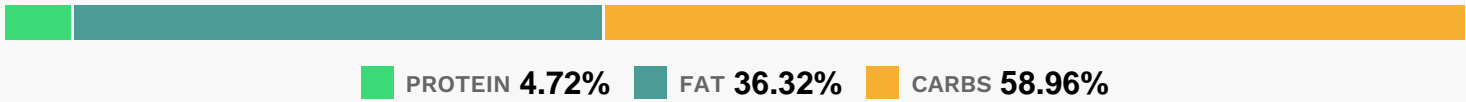
## Directions

- ☐ Make topping: Bring 1/3 cup water to a boil in a saucepan.
- ☐ Add apricots and cherries; cover and set aside for 30 minutes.
- ☐ Drain, reserving soaking liquid.
- ☐ Pour butter into a 9-inch round cake pan. Arrange apricots, cut side up, in pan; spoon cherries on top and sprinkle with brown sugar.
- ☐ Drizzle with soaking liquid.
- ☐ Make cake: Preheat oven to 350F.
- ☐ Mix flour, baking powder, cinnamon and salt.
- ☐ Beat butter, sugar, egg and vanilla on medium speed until fluffy, scraping sides of bowl. Reduce speed; beat in milk gradually.
- ☐ Add flour mixture; beat until blended. Spoon batter into pan.
- ☐ Bake until a cake tester inserted in center comes out clean, 35 to 40 minutes. Cool on a rack for 5 minutes. Loosen edges of cake.
- ☐ Place plate over pan; carefully invert cake.
- ☐ Remove pan.

☐

Serve warm.

# Nutrition Facts



## Properties

Glycemic Index:39.19, Glycemic Load:25.3, Inflammation Score:-6, Nutrition Score:6.9943478408715%

## Nutrients (% of daily need)

Calories: 390.83kcal (19.54%), Fat: 15.96g (24.56%), Saturated Fat: 9.73g (60.84%), Carbohydrates: 58.31g (19.44%), Net Carbohydrates: 56.37g (20.5%), Sugar: 39.63g (44.03%), Cholesterol: 64mg (21.33%), Sodium: 204.8mg (8.9%), Alcohol: 0.56g (100%), Alcohol %: 0.61% (100%), Protein: 4.67g (9.35%), Vitamin A: 1074.63IU (21.49%), Selenium: 10.04µg (14.35%), Calcium: 122.11mg (12.21%), Vitamin B1: 0.18mg (12.08%), Folate: 42.55µg (10.64%), Vitamin B2: 0.18mg (10.58%), Manganese: 0.2mg (9.99%), Iron: 1.65mg (9.15%), Phosphorus: 90.63mg (9.06%), Fiber: 1.94g (7.75%), Vitamin B3: 1.5mg (7.5%), Vitamin E: 0.85mg (5.7%), Potassium: 185.5mg (5.3%), Vitamin D: 0.64µg (4.28%), Copper: 0.07mg (3.74%), Vitamin B5: 0.35mg (3.53%), Vitamin B12: 0.21µg (3.49%), Magnesium: 12.81mg (3.2%), Vitamin B6: 0.05mg (2.61%), Zinc: 0.38mg (2.52%), Vitamin K: 1.68µg (1.6%)