CLEMENTINE & CALIFORNIA PRUNES CAKE

by Peter Sidwell

The festive season is in full swing, and we'll all be in our kitchens baking and cooking! Why not try this super tasty and decedent clementine and California Prunes upside down cake that can take centre stage on the Christmas dinner table!

Prep Time: 10 minutes
Bake Time: 40-50 minutes
Serves: 8

Ingredients:

For the topping
50g caster sugar
4 clementines
10 California Prunes

For the sponge
200g margarine
200g California Prunes
300g caster sugar
6 eggs
360g self-raising flour
40g cocoa powder

Here's How:

1. Pour the sugar into the bottom of a deep round 8-inch cake pan.
2. Sit the California Prunes on top of the sugar.
3. Slice the oranges as thin as possible, then add the sugar in the cake pan.
4. Squeeze the ends of the oranges over the slices to help make a nice caramel.
5. Blend the margarine and California Prunes together in a bowl with the sugar for 2-3 minutes until combined, light and fluffy, I like to use an electric mixer.
6. Add the eggs one at a time, taking care to make sure each egg is fully incorporated before adding the next.
7. Sieve in the flour and cocoa powder and food together.

california prunes
Prunes. For life.

8. Spoon the cake mixture on top of the sliced oranges and California Prunes.
9. Bake in a pre-heated oven 170°C for 40-50 minutes or until fully baked.

Link to Website: https://www.californiaprunes.net/recipes/clementine-prune-cake