

## Upside down citrus and almond cake

Serves 10-12

Sauce

**250g caster sugar**

**125ml water**

**1tsp vanilla essence**

**1 grapefruit, thickly sliced, with peel intact**

**2 large oranges, thickly sliced, with peel intact**

Cake

**4 eggs**

**250g caster sugar**

**1 teaspoon vanilla essence**

**150g self-raising flour**

**80g butter, melted**

**250g ground almonds**

**1** Preheat the oven to 180°C/gas mark 4 and grease two 20cm square cake tins.

**2** Make the sauce first. Slowly heat the sugar, water and vanilla essence in a saucepan, stirring until sugar has dissolved. Bring to the boil and reduce until slightly syrupy, for about three minutes.

**3** Half the grapefruit and orange slices and put them in the syrup. Simmer for 10-15 minutes more. Remove from the heat and set aside.

**4** Then prepare the cake. In a large bowl, whisk together the eggs, sugar and vanilla essence for about eight to 10 minutes or until pale and fluffy.

**5** Sieve the flour over the egg mixture and fold in. Gently mix in the butter and almonds. Remove the citrus slices from the syrup and arrange them in the prepared cake tins. Spoon the batter on top.

**6** Bake for 45 minutes, or until a skewer inserted in the middle comes out clean. Pour the reserved syrup over the cake as soon as it comes out of the oven. Allow to cool completely before serving.

Fat	21g	Carbs	63g	Energy	456kcal
Protein	9g	Sodium	.1g	Fibre	4g



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