



Upside Down persiMon® Almond Flour Cake

Fruit-topped, not too sweet and the perfect way to end a meal, this cake is ideal for anyone who is avoiding gluten and lactose – or for anyone who just wants a fabulous dessert, regardless of dietary restrictions or preferences.

Makes 8-10 servings

Credit: www.maryluzmejia.contently.com

Ingredients

3 small-medium ripe persiMon® (2 will be sliced for the top of cake, 1 will be cooked down to a pulp)

Water

Vegetable oil for greasing your cake pan

¾ cup of super fine Demerara cane sugar (pulse it on a blender or food processor to get a fine consistency)

3 cups almond flour

½ tsp of cardamom

¼ tsp salt

1 tsp of baking powder

1 tbsp of vanilla extract

6 large eggs, beaten

3 tbsp wildflower honey (make sure it's pourable), plus a little more for brushing on at end

¼ scant cup almond slices



Preparation

Place 1 persiMon® de-stemmed and diced in a pot and cover with water, just enough to cover. Bring to a boil and reduce to a simmer until fruit is very soft (approximately 20 minutes). Add more water if necessary. Drain and set aside to cool.

Blitz the fruit (peel included) to a smooth pulp in a food processor. Set aside and let cool.

Preheat your oven to 350°F and grease a 9" spring form cake tin. Line bottom of pan with parchment paper.

In a large bowl, add sugar, almond flour, cardamom, salt and baking powder. Stir and make a little well in the middle. Add the persiMon® pulp, vanilla, and eggs into the well. Combine with dry ingredients.

Arrange thin persiMon® slices in a single layer on the bottom of your prepared spring form tin. Spoon liquid honey over the top of the persimmons, sprinkle almond slices around the gaps.

Pour mixture into cake tin and bake for 50-60 minutes (until cake is golden brown on top).

Once baked, run knife around the edge of pan to release cake. Place a plate over the cake tin, release springform and flip over. Carefully remove the tin and brush a little more honey over the top of the cake so that it glistens.

Cake stores well at room temperature for approximately 3 days. You can also freeze the entire cake in cling wrap for up to three months. Defrost before serving.