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

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

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 350F 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.