



## Clementine and cinnamon upside-down cake

  
Gluten Free

### INGREDIENTS

2 tbsp softened unsalted **butter** for greasing  
4 tbsp soft brown sugar  
6 clementines, sliced into 5mm slices (skin left on)  
225g unsalted **butter**, softened  
200g golden caster sugar  
2 tsp vanilla extract  
Zest of 3 clementines  
4 medium **eggs**  
200g ground **almonds**  
1 tsp cinnamon  
50g plain gluten-free flour blend  
1 tsp gluten free baking powder  
2 heaped tbsp fine shred Seville marmalade, warmed

To Serve:  
2 tbsp pomegranate arils

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

Preheat the oven to CircoTherm 170C

Line the bottom of a 20cm springform cake tin\* with a circle of baking parchment. Generously grease the tin and parchment with butter. Sprinkle the brown sugar over the base of the cake tin. Arrange the clementine slices over the base of the tin, starting in the middle and working your way out, slightly overlapping the clementines. Put the tin to one side. Place the butter in a large bowl with the golden caster sugar. Whisk with an electric whisk (or in a stand mixer) until fluffy (about 3-4 minutes). Add in the vanilla extract and clementine zest, then whisk again whilst adding in the eggs, one at a time. Fold in the ground almonds, cinnamon, flour and baking powder. Spoon into the prepared cake tin, being careful not to move the clementine slices. Level the mixture with the back of a spoon. Place in the oven to cook for 40-50 minutes - until an inserted skewer comes out clean. You may need to cover with foil for the last 15-20 minutes of cooking if the cake starts to look too brown.

Once cooked, remove from the oven and leave to cool for 5 minutes, then run a knife around the edge of the tin and carefully invert the cake on a plate or cake stand. Remove the tin and baking parchment. Brush over the warmed marmalade. Serve the cake warm or cool, sprinkled with pomegranate arils.

\* Tip – ensure your springform tin doesn't leak before you start by filling with water and checking to see that no water comes out. If it does, use a solid cake tin instead.