



MANDARIN UPSIDE DOWN CAKE

Season:	Winter
From the garden:	Mandarins
Type:	Dessert
Difficulty:	Easy
Country of origin:	
Serves:	30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- * chopping board and knife
- *mixing bowls and spoon
- *measuring cups and spoons
- *spatula
- *round or square cake tin, lined
- *citrus zester and juicer
- *whisk

Ingredients

- *6-8 mandarins
- *2 tbsp margarine
- *2 tbsp sugar
- *1/2 cup milk + 1 tsp white vinegar
- *1 tsp vanilla extract
- *1/4 cup orange or mandarin juice
- *1 tbsp mandarin zest
- *1 egg
- *1/3 cup vegetable oil
- *1 3/4 cup self raising flour
- *3/4 cup sugar
- * pinch of salt

Method

- 1.preheat oven to 180 degrees
- 2.rub the margarine into the cake tin and sprinkle with the 2 tbsp sugar

- 3. grate 1 tbsp of zest of the mandarins, then peel the mandarins and remove as much of the white pit as possible**
- 4. cut each mandarin in half horizontally and lay them cut side down in the cake tin. Fill any gaps with smaller pieces or segments**
- 5. for the cake batter, add the vinegar into the milk and stir, then add the oil, lightly beaten egg, juice, zest and vanilla extract and mix**
- 6. combine the flour with the sugar and salt in another bowl and gently mix it with the wet ingredients until just combined**
- 7. pour the batter over the mandarin slices**
- 8. give the tin a little tap on the kitchen counter to remove any air pockets**
- 9. bake the cake for around 25-30 minutes until firm to the touch and golden brown**
- 10. let the cake cool for 10 minutes before placing a chopping board over the tin and turning the cake out upside down**

Skills: *measuring, slicing, mixing, zesting, juicing*