



## MANDARIN UPSIDE DOWN CAKE

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

### 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 removing it from the tin

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