



PERSIMMON UPSIDE DOWN CAKE

Season:	Autumn
From the garden:	Persimmon (gifted)
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
- *whisk

Ingredients

- *4 large persimmon
- *2 tbsp margarine
- *2 tbsp sugar
- * $\frac{3}{4}$ cup milk + 1 tsp white vinegar
- *1 tsp vanilla extract
- *1 egg
- * $\frac{1}{3}$ cup vegetable oil
- *1 cup sugar
- *1 $\frac{3}{4}$ cup self raising flour
- * $\frac{1}{2}$ tsp cinnamon
- * $\frac{1}{2}$ tsp ground ginger
- * pinch of salt

Method

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

3. cut each persimmon into 3 slices horizontally and lay them in the cake tin. Fill any gaps with smaller pieces
5. for the cake batter, add the vinegar into the milk and stir, then add the oil, lightly beaten egg and vanilla extract and mix
6. combine the flour with the sugar, spices and salt in another bowl and gently mix it with the wet ingredients until just combined
7. pour the batter over the persimmon 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 inverting the cake onto a serving platter or chopping board

Skills: *measuring, slicing, mixing*