

One Bowl Cherry Almond Upside Down Cake



Author: recipebyrosie

This seriously easy Cherry Almond upside down cake is moist and tender, made with fresh cherries and ground almonds for a classic flavour combination.

Ingredients

Sponge

- 280g self rising flour
- 100g ground almonds
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 50g light brown sugar
- 200g caster sugar
- 380ml almond milk, room temp
- 1 tsp apple cider vinegar
- 120g dairy free yoghurt
- 100g oil (vegetable or light olive oil)
- 2 tsp almond extract

Topping

- 60g dairy free butter, soft
- 100g light brown sugar
- 250g pitted cherries
- 80g flaked almonds

Instructions

1. Preheat the oven to 180 C Fan.
2. Start by making the sponge.
3. Mix together milk and vinegar then add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise. Set aside.
6. Lightly grease and line the bottom of a 18cm springform pan.
7. Mix together the butter and sugar to form a paste and spread this into the bottom of the tin.
8. Arrange the cherries and almonds on top.
9. Pour the almond sponge on top and then bake for 40-45 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle.
10. Leave to cool completely in the tin and then flip over onto a serving plate.

Notes

All ingredients at room temp unless otherwise stated.

** Use yoghurt high in protein for best results - I used soya.

