KIKKOMAN

Orange upside-down cake

Total time **50 mins** **10 mins** preparation time **40 mins** cooking time

Nutritional facts (per portion):
1,699 kJ / 406 kcal

Fat: **22 g** Protein: **7 g**
Carbohydrates: **45 g**

INGREDIENTS

8 portion(s)

2	apples
80 g	pecans
3 tbsp	honey
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	orange (for grated zest)
150 g	wheat flour
70 g	oat flour
50 g	granulated sugar
1 tsp	baking powder
0.5 tsp	baking soda
150 ml	orange juice
50 g	cream
90 ml	rapeseed oil
1	egg

PREPARATION

Step 1

2 apples - **80 g** pecans - **3 tbsp** honey - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1** orange (for grated zest)
Preheat the oven to 180 degrees Celsius. Slice the apples into half-moons. Mix the pecans with honey, soy sauce, and orange zest. Together with the apples, arrange them on the bottom of a baking pan lined with parchment paper (approximately 18 cm in diameter).

Step 2

150 g wheat flour - **70 g** oat flour - **50 g** granulated sugar - **1 tsp** baking powder - **0.5 tsp** baking soda - **150 ml** orange juice - **50 g** cream - **90 ml** rapeseed oil - **1** egg
In one bowl, mix the dry ingredients, and in another, the liquid ones. Combine them and pour the resulting batter over the fruits and nuts. Bake for 35-40 minutes (until a toothpick comes out clean) at 180 degrees Celsius.

Step 3

Cool the cake on a wire rack, then remove the sides of the pan and transfer the cake to a plate, upside down. Gently peel off the parchment paper from the bottom of the baking pan.