Mandarin Orange Upside Down Cake with Poppy Seed

A delicious show stopper coffee cake for the weekend

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INGREDIENTS

- 3 eggs
- 150g sugar
- 50ml olive oil
- 200g plain yogurt (10% fat)
- 1tsp vanilla paste
- 170g flour
- 1tsp baking powder
- ½tsp baking soda
- 30g poppy seed
- 6-7 mandarin oranges

- juice of 1 mandarin orange
- 50g powder sugar

DIRECTIONS

1. Whisk the eggs shortly in a medium bowl with a fork. Add sugar and mix again until combined.
2. Add in the olive oil and whisk it in.
3. Then add yogurt and vanilla paste, swap the fork to a spatula and mix until everything is well combined.
4. In a separate bowl, mix the flour, the baking powder and the baking soda and start sifting about 1/3 at a time to the wet ingredients folding in shortly in between additions. This will help you to combine the wet ingredients with the dry ingredients without over mixing and to achieve a lump free batter. Once you have added all of the dry ingredients mix well until you have a smooth batter.
5. Add in the poppy seed and mix shortly just until combined.
6. Peel the mandarins and slice them into fairly thin slices.
7. Brush a 20cm x 20cm square ceramic cake pan with some olive oil and cover both the bottom and the sides with the mandarin slices. Pour the batter on top and smooth it out. Optionally you can use an aluminium cake tin/pan or a silicone form but in this case make sure to adjust the baking time as the cake will most likely bake faster.
8. Bake the cake in 170°C bottom top heat at the middle shelf of the oven for 70-75 minutes. Check the cake towards the end to ensure it is browning evenly and turn it around if needed. Before removing the cake

from the oven check with a wooden skewer that it has baked through. The cake is baked through when the wooden skewer comes out clean.

9. Allow the cake to cool shortly before removing it from the cake pan. If your cake has risen unevenly you can place some weight on top of it for 10 to 15 minutes to even out the top before removing it from the cake pan. (See video)

10. Remove the cake from the pan and allow it to cool for a little on a cooling rack until warm to touch.

11. To make the glaze, juice one mandarin and combine it with the icing sugar. Sift the icing sugar prior to mixing in the juice to avoid any lumps in the glaze. Cover the warm cake with the glaze both from the top and from the sides. Make sure to use all of the glaze even if some of it ends up dripping of the cake. The cake will soak this up over time. Then allow the cake to cool completely before serving.

12. I suggest to prepare the cake beforehand and serve it on the second day, as then it will have enough time to soak up some of that glaze and it will be softer and have more flavor to it.