

# **Orange upside-down cake**

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

Nutritional facts (per portion):

1699 kJ / 406 kcal

# **INGREDIENTS**

### 8 portion(s)

2 apples80 g pecans3 tbsp honey

**1 tbsp** Kikkoman Naturally

**Brewed Soy Sauce** 

**1** orange (for grated zest)

150 g wheat flour70 g oat flour

50 g granulated sugar1 tsp baking powder0.5 tsp baking soda150 ml orange juice

**50** g cream

**90 ml** rapeseed oil

**1** egg

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

## **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.