Apricot upside-down cake

Serves: 8   **Prep time: 10 mins**   **Cooking time: 35 mins**

Ingredients

825g can apricot halves in juice, drained

1 cup wholemeal self-raising flour

1 tsp baking powder

⅓ cup caster sugar

2 eggs

4 tbsp margarine, melted

⅓ cup natural yoghurt

1 tsp vanilla extract or essence

Step 1: Preheat oven to 180°C. Grease and line a 22cm round cake tin.

Step 2: Arrange apricot halves in bottom of tin, cut side down. Chop any leftover apricot halves and put aside.

Step 3: Combine flour, baking powder and sugar in a medium bowl.

Step 4: Whisk together eggs, margarine, yoghurt and vanilla in a small jug until well combined. Pour into bowl with flour and stir until just combined. Gently stir through any leftover chopped apricots.

Step 5: Spread mixture over the apricots and bake for 35 minutes or until a skewer inserted in the middle comes out clean. Allow to cool for 5 minutes, then carefully turn out onto a wire rack.

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