

Upside-Down Apricot Skillet Cake

Recipe 139 of 365

Make sure you use an *ovenproof* skillet for this cake, which makes a nice substitute for a cake pan.

TIME: 20 minutes

MAKES: 8 servings

1/2 cup (1 stick) unsalted butter, plus 1 tablespoon for the pan
8 small apricots (about 3/4 pound), halved along their natural line and pits removed
1 3/4 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
2 teaspoons ground cardamom
2 large eggs
1 cup sugar
1 cup milk
1 teaspoon vanilla

Preheat the oven to 350 degrees.

Melt the stick of butter in a small saucepan or in the microwave, and set aside to cool.

Melt the remaining tablespoon of butter in a 10" ovenproof skillet or cast iron pan over medium-high heat. When melted, swirl to coat the bottom and *all the way up the sides* of the pan. Arrange the apricots cut sides-down in the pan and cook for about a minute, or until the apricots begin to brown just a bit. Remove from heat and set aside.

Whisk the flour, salt, baking powder, and cardamom together in a medium bowl and set aside. In a mixing bowl, whisk the eggs and sugar until combined. Add the milk and vanilla, and whisk again, then add the dry ingredients and stir until blended. Add the melted stick of butter, and stir again until combined.

Pour the batter over the apricots, and use a spatula to smooth it evenly over the apricots (the batter will be thick). Bake on the bottom rack for about 45 minutes, or until the cake is lightly browned and just beginning to crack. Invert the cake directly onto a serving platter and serve warm or at room temperature.