



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

APRICOT, ALMOND & ROSE PETAL UPSIDE DOWN CAKE

INGREDIENTS:

2 Tablespoons **TB Rose Petal Darjeeling Sugar**, plus 1 Tablespoon for finishing
2 Tablespoons unsalted grass fed **Butter**
6 – 8 ripe **Apricots**
3 Tablespoons toasted sliced **Almonds**

1 cup **Whole Wheat Pastry Flour**
½ cup **Almond Meal**
1½ teaspoons **Baking Powder**
¼ teaspoon **Sea Salt**
4 oz (8 Tablespoons) unsalted grass fed **Butter**, softened
½ cup organic cane **Sugar**
2 large **Eggs**, at room temperature
¼ teaspoon **Almond Extract**
½ cup **Milk**, at room temperature

TB | TidBits: *Serve each slice with a dollop of mascarpone cheese and an extra sprinkle of Rose Petal Darjeeling Sugar.*

METHOD:

Preheat oven to 350°F. Lightly grease a 9 x 9 x 2½ - inch cake pan with ½ teaspoon of the butter. Slice the apricots in half, remove the pits, and place them cut side down in the pan. Cut the rest of the 2 Tablespoons of butter into small pieces and dot in between the sliced apricots. Sprinkle with 2 Tablespoons of Rose Petal Sugar. Fill in the gaps with the toasted, sliced almonds. Place in the oven for 5 to 7 minutes to caramelize, then set aside.

For the cake batter, stir together the flour, almond meal, baking powder and salt in a medium mixing bowl, and set aside.

In a separate bowl, cream the butter and sugar until fluffy, about 4 minutes, scraping down the sides of the bowl as needed. Add the almond extract, and beat in the eggs one at a time.

Add a third of the flour mixture alternately with half the milk, beginning and ending with the flour. Pour the batter evenly over the apricots. Bake about 40 minutes, or until a toothpick inserted in the center comes out clean. Let cool slightly, slice, and serve.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

