

## *Mango UpsideDown Cake*



### Ingredients

1/3 cup brown sugar  
2 tbsp. honey  
2 tbsp. soft butter  
1 stick unsalted butter, softened  
2/3 cups granulated sugar  
¼ tsp. salt  
2 eggs  
1 ¼ cup cake flour  
1 ¼ tsp. baking powder  
1/3 cup buttermilk  
1 tbsp. vanilla extract  
1 super-ripe mango, peeled and de pitted\* (slices for the top and the remaining diced small for ½ cup to mix in the batter)

### Procedure

1. Preheat oven to 375°F.
2. Cut a piece of parchment paper to fit inside an 8-inch round cake pan.
3. Mix together the brown sugar, honey, and 2 tbsp. soft butter. Spread evenly on the parchment paper.
4. Slice the mango no thicker than ¼ of an inch and fan out on top of the sugar mixture. Fill in as many gaps as possible.
5. Mix together the 1 stick soft butter, sugar, and salt until smooth. Add eggs, one at a time, stirring in-between.
6. Sift together the cake flour and baking powder.
7. Add the dry mixture alternately with the buttermilk to the butter mixture, stirring until combined each time.
8. Add the diced mango, any juice that collected, and vanilla.
9. Pour batter over sliced mangoes, and carefully even out.

10. Bake for approximately 40 minutes, or until toothpick inserted comes out clean.
11. Remove from oven and allow to cool for at least 10 minutes in the pan.
12. Flip cake over onto large plate, and remove parchment. Replace any loose mango pieces and any extra gooey topping. Cool completely before slicing.
13. Serve at room temperature with ice-cream or whipped cream.

Serves 8

\*How to clean a mango

- Set the mango on its side. Using a sharp, thin knife insert the blade carefully on top of the pit. Readjust the angle of the knife if needed to slide your knife effortlessly over the pit. Use your other hand on top of the mango to steady.
- Flip the fruit over and do the same with the other side.
- Pick up the pit and trim off the skin and discard. Remove all the remaining chunks of fruit from the pit
- Use a large metal cooking spoon to scoop the flesh from the skins.
- Cut or slice as desired.

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