

Upside Down Quince Cake



Quince

3 cups caster sugar

1 cinnamon stick

10 whole cloves

rind of 1 lemon, peeled in strips

6 large quinces, quartered and peeled

Cake

300g unsalted butter, softened

2 cups caster sugar

2 tsp vanilla extract

6 eggs

3 cups plain flour

1 1/2 tsp baking powder

1 tsp bicarbonate of soda

1 tsp salt

1/2 tsp ground nutmeg

1 tsp ground ginger

1 cup almond meal or sunflower seed meal

1 Preheat oven to 180°C. To cook quince place sugar, cinnamon, cloves, and lemon rind in a large saucepan with 2 litres of water and bring to the boil. Add quince and cover with baking paper.

2 Cook for one and a half hours or until tender and deep red. Remove quince and set aside to cool. Strain syrup and return to pan. Cook for 5 minutes or until syrup thickens. Pour into a jug and set aside.

3 Remove cores from quince and slice each quarter into 4 wedges. Grease and line a 22cm cake tin and arrange quince slices in the bottom of the cake tin in concentric circles, slightly overlapping. Pour over 1 cup of syrup.

4 To make cake, place butter, sugar, and vanilla in the bowl of an electric mixer and beat for 8-10 minutes or until light and creamy. Add eggs 1 at a time, beating after each addition. Add flour, baking powder, bicarb soda, salt, nutmeg, ginger, and almond or sunflower meal and beat until just combined. Spoon mixture over quince and smooth with spatula.

5 Bake for 55-60 minutes or until golden and springy to the touch. Cool for 5 minutes in the tin, then turn out onto a serving plate. Reheat remaining syrup and pour over the top. Serve with fresh cream.