



Jamie's Gingerbread Upside Down Cake

2 tablespoons butter
2 tablespoons brown sugar
1 pound fresh apricots cut in halves or 1 can apricot halves
1/2 cup butter
1/4 cup brown sugar
1 egg
1-1/2 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon ground cloves
1 teaspoon cinnamon
1/2 cup molasses
1/2 cup boiling water

Heat oven to 350 degrees.

Butter a 9-inch, round quiche or cake pan. Combine 2 tablespoons butter and brown sugar in a small saucepan over medium heat. Spread in pan. Arrange apricot halves, cut side down, over brown sugar.

Sift together flour, soda, ginger, cinnamon and cloves. In a mixing bowl, cream 1/2 cup butter with 1/4 cup brown sugar. Beat in egg. Combine molasses and boiling water. Stir into butter mixture, alternating with flour mixture. Finish with flour. Pour batter over fruit. Bake at 350° for about 25 to 30 minutes. Serve warm.

Serves 6

Serve with Schramsberg Crémant.