



CUTTLER PRODUCE

STAR FRUIT UPSIDE-DOWN CAKE

Ingredients:

Topping:

- 3 tablespoons unsalted butter, plus more for greasing the pan
- 3 tablespoons light brown sugar
- Juice of 1/2 lemon
- 3 or 4 small starfruit, cut into 1/4-inch-thick stars and seeds removed

Cake:

- 1/2 cup pecans
- 1 1/4 cups whole wheat pastry flour
- 1 teaspoon ground cinnamon
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground allspice
- 1 stick (8 tablespoons) unsalted butter, at room temp
- 2/3 cup packed light brown sugar
- 2 large eggs
- 1/2 cup low-fat yogurt



Recipe:

1. Position oven rack in the center of the oven; preheat to 350 degrees F. Butter a 9-inch round cake pan.
2. For the topping: Melt the butter, brown sugar and lemon juice together in a microwave-safe small bowl in the microwave. Spread the mixture over the bottom of the prepared pan. Cover it with the starfruit slices by nestling them next to one another and overlapping (it will look crowded). Set aside.
3. For the cake: Spread the pecans out on a baking sheet, and bake until nicely toasted, 8 to 10 minutes. Let cool, then pulse in a food processor until finely ground. Whisk together the ground pecans, flour, cinnamon, baking powder, baking soda, nutmeg, salt and allspice. Set aside.
4. Beat the butter and brown sugar with an electric mixer on medium-high speed until light and fluffy, about 5 minutes. Add the eggs one at a time, beating to incorporate after each addition. Scrape down the side of the bowl as needed. Adjust the mixer speed to low, and add half the flour mixture, then the yogurt, then the remaining flour.
5. Pour the batter into the pan, spread it out into an even layer and give it a few taps on the counter. Bake until golden brown, a toothpick or cake tester comes out clean in the center and the cake pulls away from the edges, 45 to 50 minutes. Let cool on a wire rack until the pan is cool enough to handle, then run a knife along the edge and invert the cake onto a serving platter. Let cool completely before serving.

Cuttler Produce has been delivering top quality fruits, vegetables, and more for over three generations. Over the years, Cuttler Produce has become synonymous with quality, with our produce delivering the higher standards of quality, taste, and aesthetics.

When cooking, high-quality, fresh ingredients help deliver great results. Cuttler Produce delivers the highest quality fruits, vegetables, herbs, dairy products and specialty items on a daily basis. Combine our ingredients with these recipes for some incredible mouth watering delights.

CUTTLER PRODUCE, INC.

749 Hope Road
Eatontown, NJ 07724

phone: (732) 380-0620

fax: (732) 380-0625

email: info@cuttlerproduce.com

www.CuttlerProduce.com