

## *Gateau de Mûre*

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This is actually an Upside-Down Cake. Even though it might seem fiddly when reading through, it is in fact, very simple. This is a French recipe out of an old Williams-Sonoma book, *Savoring France*.

### **Ingredients:**

½ c butter, melted (7T + 1T)

2 c sugar (1c + 1c)

1 heaping pint (2c) of freshly picked blackberries (about 250 grams)

4 large eggs, divided - free range will give your cake a beautiful golden colour

1 c flour

1 t baking powder

pinch of salt

One 9" or 10" round baking dish - sides should be at least 2½" deep

### **Directions:**

Preheat oven to 350°

Put the 7T of melted butter into the baking dish. Stir in 1 c of sugar. Place in the preheated oven for 5 minutes, stirring once or twice.

Remove from the oven and arrange the fresh berries in an even layer over the sugar mixture.

Put the egg yolks into a small bowl and whisk in the remaining 1T of melted butter. Set aside.

Put the egg whites into the bowl of a mixer.

In a small bowl, whisk together the flour, baking powder & salt.

Beat or whisk the egg whites until they form firm peaks. Do not overbeat.

Fold in the remaining 1c sugar, in about 4 parts.

Fold in the egg yolk & butter mixture, again, in about 4 parts.

Finally, fold in the flour mixture, again, in about 4 parts.

Pour the batter over the berries in an even layer, smoothing as needed.

Bake until a toothpick inserted into the center, comes clean. It will take at least 30 minutes, but can take longer depending on the temperature of the berries, and the diameter of the baking dish.

Let rest for 10 minutes after removing from the oven.

Slide a knife around the edge of the cake, separating it from the dish.

Holding a large plate on to the dish, invert carefully. The cake should easily slide out.

Serve warm – the cake should be taken out of the oven at least 1½ hours before serving.

This is delicious with vanilla ice cream or a drizzle of fresh cream – but serves beautifully just as it is.