

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



QUICK CHILEAN FRESH FRUIT UPSIDE-DOWN CAKE

2 Tbs. butter, softened
3 to 4 cups mixed Chilean fresh fruit (sliced nectarines, peaches, apricots, blueberries or pitted cherries)
1/4 cup apricot preserves or red currant jelly, melted, divided
1 package single layer (9 ounces) yellow cake mix, prepared according to package directions

Preheat oven to 350° F.

Spread butter over bottom and up side of a 9-inch round spring form pan. Arrange fruit decoratively in pan; drizzle with 2 Tbs. of the melted preserves. Spoon prepared batter evenly over fruit. Bake until the center of the cake springs back when gently pressed, about 40 minutes. Let cake stand in the pan until completely cooled, loosen edge and invert onto a serving plate; drizzle with remaining 2 Tbs. melted preserves.

Serve with whipped cream or ice cream if desired.

Serves 16



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

