

ALLSPICE PECAN UPSIDE-DOWN CAKE

Serves 6-8

ALLSPICE HONEY PECANS:

- 2/3 cup packed light sugar
- 6 tablespoons unsalted butter
- 1/2 cup honey
- 1/2 teaspoon allspice
- 1-1/2 cups coarsely chopped pecans

CAKE:

- 2 cups cake flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1-1/2 teaspoons ground allspice
- 2 tablespoons cocoa powder
- 1/2 cup butter, room temp.
- 2/3 cup light brown sugar
- 2/3 cup granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 2/3 cup buttermilk

-over-

Preheat oven to 375°F.

In a large 10" seasoned cast-iron skillet, combine brown sugar, butter, honey and allspice. Cook over medium heat until the sugar is dissolved and the mixture is smooth (2-3 minutes). Stir in pecans and set aside.

In a small bowl, combine flour, baking powder, salt, allspice and cocoa powder. Mix well. Set aside.

Using a mixer, cream together butter, brown sugar and granulated sugar on high speed until light and fluffy. Reduce the speed to low and beat in eggs, vanilla and buttermilk until well blended.

With the brown sugar and pecan mixture in it, coat the side of the cast-iron skillet with nonstick cooking spray. Carefully spoon the cake batter over the pecan mixture, spreading evenly.

Bake cake until toothpick inserted comes out clean (about 40

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- Nonstick cooking spray
- Apricot preserves, sauce
- Mint sprigs, garnish
- Assortment of fruits (dipped in chocolate) if desired, garnish

minutes). Remove skillet from oven and run a knife around edge of cake to loosen from skillet. Immediately invert cake onto a serving plate while hot. Drizzle with warm apricot preserves and garnish as you desire.

NOTE:

This recipe by **Rose Abbott** won **FIRST PLACE** in our 2004 Georgia Egg Commission Egg Recipe Contest.

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THIS LINE