

HOW TO MAKE

Strawberries Rhubarb Coconut caramelized upside down cake

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 4 stems of rhubarb • one large cup of small strawberries • ½ cup brown sugar • 2 oz butter for the caramel • 1/3 cup grated unsweetened coconut • 4.5 oz granulated sugar • 4.5 oz flour • 4.5 oz softened butter • 2 eggs • 2 teaspoons vanilla extract 	1	<p>Wash the rhubarb and the strawberries. Slice the rhubarb in ½ inch pieces and blanch those 2 minutes in the microwave. Make a caramel with the sugar and butter. Slice the strawberries in 2. Butter a pan and cover the bottom with parchment paper. Cover with the caramel, the strawberries then add the rhubarb on top, sprinkle the coconut.</p>	<ul style="list-style-type: none"> • 4 stems of rhubarb • one large cup of small strawberries • ½ cup brown sugar • 2 oz butter for the caramel • 1/3 cup grated unsweetened coconut 	<p>« To get the butter to the right consistency faster cube it when you start preparing this recipe, it will be just right when you need it...»</p>
	2	<p>Preheat the oven at 320 degrees Fahrenheit. With the eggs and the sugar together until it becomes white, add the vanilla, the flour and finally the butter. The butter mustn't be melted, just softened.</p>	<ul style="list-style-type: none"> • 4.5 oz granulated sugar • 4.5 oz flour • 4.5 oz softened butter • 2 eggs • 2 teaspoons vanilla extract 	
	3	<p>Spread the batter on top of the fruits. Bake in the center of the oven for 20 minutes. Let it cool before flipping on the service plate.</p>		