



fruitilicious upside-down cake

Serves 4

Combine the pecans, dates, and vanilla in a food processor and pulse until finely ground.

Line a small mixing bowl with saran wrap. The bowl should be approximately 7 inches wide, by 3½ inches deep to allow ingredient layers to be seen when served.

Layer kiwi slices in rows along bottom and up the sides of bowl.

Press half of the pecan and date mixture evenly over the kiwi slices to secure in place. Push date mixture in the spaces between the kiwi slices.

Layer banana slices, blueberries and raspberries over the pressed pecans and dates.

Cover the fruit layers with the second half of the pecan and date mixture, and press to seal.

Push down so the top is level with the edges.

Wrap in saran wrap and place in refrigerator for 20 minutes to set.

To serve, remove top layer of saran and place serving dish on bowl. Flip the bowl and plate, and remove the bowl from the filling. Remove saran wrap.

Cut into slices and serve.

2 cups raw pecans
2 cups pitted dates
1 teaspoon vanilla extract
2-3 kiwis, peeled and sliced
2-3 bananas, sliced
1 pint blueberries
1 pint raspberries



Nothing is sweeter than nature's candy – fresh fruit.