

Apple Upside-Down Cake

Topping

- 2 medium apples
- 4 tablespoons butter
- 3/4 cup light brown sugar, firmly packed
- 2 tablespoons thawed apple juice concentrate/ apple sauce/ apple pure
- 1/4 teaspoon ground cinnamon
- 1/2 cup light corn syrup

Cake

- 3/4 cup vegetable oil
- 1 cup brown sugar, firmly packed
- 2 tablespoons thawed apple juice concentrate/ apple sauce/ apple pure
- 2 large eggs
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 1/2 cups All-Purpose Flour
- 1 large apple, peeled and finely chopped
- 3/4 cup chopped pecans or walnuts, optional



- ✦ Preheat the oven to 350°F. Lightly grease a 9" round cake pan. Line the bottom with parchment paper and grease it
- ✦ Peel and core each apple, slice into 1/4" thick wedges
- ✦ Place apple slices core side down and overlapping each slice with the previous making a ring inside the pan, repeat in the middle until entire bottom is covered with apple slices
- ✦ Topping: heat the butter, sugar, apple juice, cinnamon, and corn syrup together over low heat, stirring until the sugar is dissolved
- ✦ Pour 1/2 cup of the syrup mixture into the prepared pan, and set the rest aside
- ✦ Cake: beat the oil, brown sugar, apple juice, eggs, and all the spices for about 2 minutes
- ✦ Mix the flour with the baking soda; mix it into the batter in 2-3 batches
- ✦ Add the chopped apple and nuts, and mix until just combined
- ✦ Drop scoops of the batter on top the apples in the sauce in the pan, gently spreading to completely cover
- ✦ Bake the cake for about 50 minutes or until a toothpick comes out clean
- ✦ Remove the cake from the oven, and run a thin spatula around the edge to loosen
- ✦ Let the cake cool in the pan for about 5 minutes, flip it on a serving plate (bottom side up). If there is any sauce left in the pan, scrape it out and spread it over the cake when its cooled
- ✦ Stir the leftover sauce. Don't reheat, it's a lot easier to work with it when it's chilled a little
- ✦ Pour/spread the sauce over the cake in 2 installments; wait 10-15 minutes between each one, so the sauce will get absorbed by the cake instead of running down the sides