



UPSIDE DOWN CARAMELISED APPLE CAKE

INGREDIENTS

Caramel

- 60g x salted butter
- 150g x brown sugar
- 1 x tbsp apple juice
- $\frac{1}{8}$ x tsp cinnamon
- 1 x large apple or 2 x smaller apples,
peeled and sliced 1/2cm thick

Cake

- 190g x plain flour
- 1 $\frac{1}{2}$ tsp x baking powder
- 1 $\frac{1}{2}$ tsp cinnamon
- 120g x salted butter
- 100g x white sugar
- 100g x brown sugar
- 2 x large eggs (room temperature)
- 1 x tsp vanilla extract
- 3 x tbsp sour cream



METHOD

Line a 23cm cake tin with baking paper. This will help you pull the cake out and stop the caramel sticking to the tin. Preheat the oven to 165 degrees C.

Make the Caramel

- Combine the butter, brown sugar, apple juice and cinnamon in a saucepan over medium heat and cook, stirring until melted. Pour this into the bottom of your prepared pan, then layer the apples over it, working from the outside in, forming a circle of apples.

Make the Cake Batter

- Whisk the flour, baking powder, cinnamon together and set aside.
- Using a cake stand mixer, cream the butter and sugars until smooth and creamy. On high speed, beat in the eggs and vanilla until combined. Scrape down the sides as needed. Pour the dry ingredients into the wet ingredients and turn the mixer onto low speed. Add the sour cream and beat on low speed just until all of the ingredients are combined. Do not over mix. The batter will be thick.
- Spread the cake batter evenly over the caramel and apple and bake for approx. 35 minutes, or until a skewer inserted into the cake comes out mostly clean.
- Remove the cake from the oven and cool on a wire rack in the tin for 15 minutes. Invert the slightly cooled cake onto a cake stand or serving plate and gently peel away the baking paper.
- Serve warm with cream, yoghurt or ice cream.