

Dessert

Upside-Down Apple Cake

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Servings: 9

Preparation Time: 25 minutes

Bake Time: 55 minutes

1/3 cup cold unsalted butter, cut up
6 very small (1.5 lbs max) red cooking apples
1/3 cup packed brown sugar
1 1/3 cups all-purpose flour
2/3 cup granulated sugar
2 teaspoons baking powder
1 teaspoon ground ginger
1 teaspoon ground cinnamon
2/3 cup milk
1/4 cup butter, softened
1 egg
1 teaspoon vanilla extract
ice cream (optional)

Preheat oven to 350 degrees.

Place the cold butter in a 9x9x2-inch baking pan. Place in the oven for about 5 minutes or until the butter is melted.

Meanwhile, halve the apples and remove the stems.

With a melon baller or small spoon, scoop out the apple cores.

Sprinkle the brown sugar over the melted butter. Stir.

Arrange 9 apple halves in the butter mixture, cut sides down. Return to the oven and bake 10 to 15 minutes or until bubbly.

Meanwhile, peel and coarsely shred the remaining three apple halves. Set aside.

In a medium bowl, combine the sugar, baking powder, ginger and cinnamon.

Add the shredded apple, milk, 1/4 cup of the softened butter, egg and vanilla. Beat with an electric mixer on low speed until combined. Beat on medium speed for 1 minute.

Spoon the batter gently over the apples in the pan, spreading evenly (some apple may still be exposed and some butter mixture may come to the surface).

Bake for about 35 minutes or until a wooden toothpick inserted near the center comes out clean. Cool the cake in the pan on a wire rack for 5 minutes.

Loosen the edges and invert onto a serving platter. Spoon any topping left in the pan over the top of the cake.

Cool about 20 minutes.

Serve warm with ice cream.

Per Serving (excluding unknown items): 282 Calories; 13g Fat (41.7% calories from fat); 3g Protein; 38g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 182mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.