

Caramelized Apple Upside-down Cake

Recipe by Rachael Teufel

Sponsored by GoodCook

INGREDIENTS

For the Cake:

- 1 stick (4 ounces) unsalted butter, softened
- 2/3 cup granulated sugar
- 1 1/2 teaspoon vanilla extract
- 2 large eggs
- 1/2 cup sour cream, room temperature
- 1 1/2 cup all-purpose flour
- 1 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon

Optional: Vanilla ice cream, or whipped cream for serving

For the Apple Topping:

- 4-5 medium Honey Crisp apples, peeled, cored, and sliced
- 1/4 cup lemon juice
- 2 teaspoons cinnamon
- 1 stick (4 ounces) unsalted butter
- 1/2 cup brown sugar

EQUIPMENT

- GoodCook cast iron dutch oven (1 standard or 8 mini)
- Apple peeler/corer/slicer
- Rubber Spatulas
- Offset icing spatula
- Bowls
- Measuring spoons/cups
- Cutting board
- Knife
- Serving platter(s)
- Ice cream scooper
- Find all of the equipment utilized in this recipe at GoodCook.com

INSTRUCTIONS

Preheat oven to 375 F.

Apple Topping:

1. Melt butter and brown sugar over medium heat in a cast iron skillet or dutch oven stirring occasionally for 6-8 minutes or until the sugar dissolves.
2. While the butter and sugar are simmering: peel, core, and slice apples. Toss in a bowl with lemon juice and sprinkle with cinnamon.
3. Carefully arrange sliced apples and begin preparing cake mixture.

Cake Batter:

1. In a bowl, beat the butter and sugar until light and fluffy with an electric mixer. Mix in the vanilla and eggs. Add the sour cream and mix well.
2. In a separate bowl, mix the flour, baking powder, salt, and cinnamon. Stir together then gradually add the flour mixture into the creamed butter mixture until just combined.
3. Spoon the batter over the top of the apples, then spread gently so the batter is evenly distributed. Place in the center of the oven and bake for 25-30 minutes, or until cake is golden brown and bubbly around the edges. Decrease baking time to 15-20 minutes for mini cast iron dutch ovens.
4. Allow the cake to sit in skillet for five minutes, then invert onto a serving plate. Cut and serve warm with vanilla ice cream or whipped cream

