

Apple Cinnamon Upside-Down Cake

6 cups apples, peeled, cored and sliced
½ cup butter
1 cup brown sugar
1 tsp. cinnamon

Cake

1 1/4 cups granulated sugar
1 cup soft butter
1 teaspoon lemon zest
3 eggs, room temperature
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 tsp. cinnamon
½ tsp. fresh grated nutmeg
1 cup buttermilk

Pre heat oven to 350

Heat a sauté pan over medium heat. Melt butter add sugar and cinnamon mix well; add the apple slices and sauté until soft. Set aside

To make the cake:

Grease an 8-Inch Spring form pan with butter and line with parchment paper. Arrange the apples in a pleasing design and pour the butter brown sugar mix over top. Set aside

Mix the batter:

Cream together the butter, sugar and zest until light and fluffy. Scrape down the bowl and add the eggs, one at a time beating well after each addition. In a separate bowl whisk together the flour, baking powder, baking soda, cinnamon and nutmeg. Add half the dry ingredients to the butter mixture, mix to

incorporate, then add half the buttermilk. Repeat with the remaining flour and buttermilk. Mix just until it is all smooth. Spread the batter evenly over the apples.

Place the pan on a baking sheet covered with foil, just in case the berry juices leak from the pan. Bake for about 1 hour 15 minutes, or until a tester comes out clean. Let the cake cool for about 30 minutes. Serve with fresh whipped or clotted cream.

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