Caramel Apple Upside Down Cake

If you are searching for the perfect Fall dessert, look no further! This is it! While browsing around Pinterest for an apple cake, I found this one on Alyssa Rivers' blog "The Recipe Critic" and it looked so good I had to try it. I tweaked it a touch, but not much. Scrumptious. There is nothing more to say. Do yourself a favor and make it tonight!

1/4 cup butter
2/3 cup light brown sugar, packed
1/2 teaspoon ground cinnamon
2 Granny Smith apples, cut into fourths, then four slices each (16 slices each)
1 1/2 cups all purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon fine sea salt
1 teaspoon ground cinnamon
1 cup granulated sugar
1/2 cup butter at room temperature
2 eggs
1 teaspoon vanilla
1/4 cup milk

Step 1:

Preheat oven to 325° Fahrenheit. Butter a 9-inch cake pan and set aside. In a small saucepan, melt the butter over medium heat. Dump in the brown sugar and 1/2 teaspoon cinnamon and whisk until smooth and homogeneous. Pour this into the buttered cake pan and spread evenly over the entire bottom. Arrange the apple slices over the brown sugar mixture.

Step 2:

In a mixing bowl, combine the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In the bowl of a mixer fitted with a whisk, beat together the sugar and butter until fluffy. Add the eggs one at a time, and the vanilla. Beat again until well combined. On low speed, add the flour mixture alternately with the milk. Beat until smooth.

Pour this batter over the apples and spread evenly.

Bake 55-65 minutes or until a toothpick comes out clean. This took at least 65 minutes in my oven, but it does run a little slow. Cool on a wire rack for 15 minutes.

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Run a knife along the edges of the pan to loosen. Put a plate over the cake and flip over. Let it sit there a minute or two, then carefully remove the pan. Mine came out perfectly intact, but if you have any stuck apples, just push them back into place on top of the cake.

Serve with whipped cream. It is best served warm, but is pretty wonderful at room temperature the next day too!

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