

## Apple Upside Down Cake



### Ingredients

- |                                       |                                      |
|---------------------------------------|--------------------------------------|
| 1/3 cup soft unsalted butter          | 2 tsp. baking powder                 |
| 1/2 cup plus 2 tbsp. granulated sugar | 1/4 cup Greek yogurt                 |
| 1/2 tsp. salt                         | 1/2 cup water                        |
| 1/2 tsp. ground cinnamon              | 2 oz. melted unsalted butter         |
| 1/4 tsp. ground nutmeg                | 1/4 cup packed light brown sugar     |
| 1 large egg                           | 3 cups of peeled, small diced apples |
| 1 3/4 cup cake flour                  | 1 1/2 tsp. ground cinnamon           |

### Procedure

1. Preheat oven to 350°F. Line a 9X9 or 8X8 baking pan exactly with parchment paper.
2. Pour the melted butter evenly along the bottom. Top with the light brown sugar.
3. Peel, and dice the apples. Toss with 1 1/2 tsp. ground cinnamon. Spread the apples evenly on top of the bottom. Press in sugar evenly.
4. Cream together the soft butter, granulated sugar and salt until smooth and homogenous. Add the egg and mix in.
5. Sift together the cake flour, baking powder, and 1/2 tsp. cinnamon, and the nutmeg. Stir into mixture. If it is too stiff, add a little yogurt.
6. Add the yogurt and water and mix until combined.
7. Pour batter over apples and gently shake pan to level out.
8. Place pan into oven and bake for 25-35 minutes, or until toothpick inserted into cake comes out clean.
9. Remove from oven, and let rest for 5 minutes.
10. Then turn the cake out upside down onto plate that is larger than the cake. Carefully remove the pan, so the cake doesn't fall apart.
11. If necessary, peel off the parchment paper.
12. Serve at room temperature.