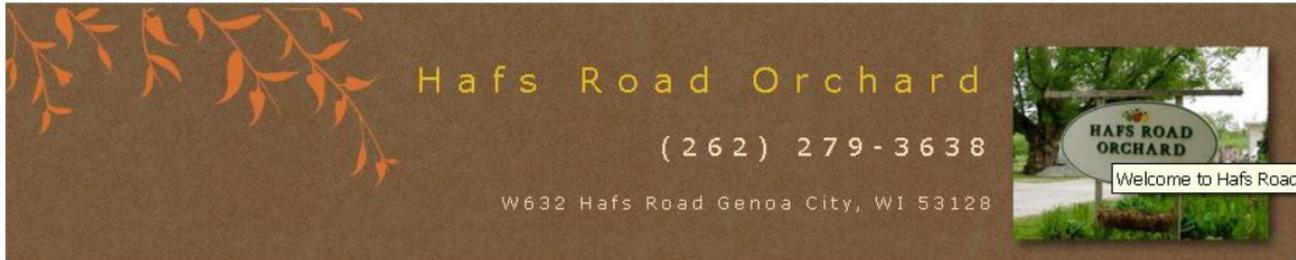


## Bridget's Cinnamon Apple Cake

### A Tasty Recipe From:



We're lucky to have family friends with a small orchard in Wisconsin where we had free reign as kids. We spent afternoons driving a golf cart through the rows of apple trees. Before leaving, we shared a homemade caramel apple. This upside-down cake recalls these juicy, sweet flavors of orchard days.

### Ingredients and Directions:

#### Apple layer

2 medium apples thinly sliced  
2 TBS butter, melted  
¼ cup packed brown sugar  
¼ tsp cinnamon

#### Cake Batter

1 ½ cups all purpose flour  
1 ½ tsp baking powder  
¾ tsp cinnamon  
½ tsp kosher salt  
½ cup canola oil  
½ cup sugar  
½ cup packed brown sugar  
2 large eggs  
½ cup dairy or non-dairy milk, unsweetened  
1 tsp vanilla

1. Preheat oven to 350°F. Grease a 9-inch round baking pan and line the bottom with a circle of parchment paper.
2. In a small bowl, prepare the mixture of the apple layer. Whisk together the melted butter, brown sugar, and cinnamon. Transfer the mixture to the bottom of the pan, and spread evenly.
3. Layer the apples on top of the sugar mixture, creating a pattern, if desired. Cover the bottom of the pan entirely with apple slices.
4. In a medium bowl, combine the flour, baking powder, cinnamon, and kosher salt.
5. In a large bowl, beat together the oil, sugar, and brown sugar using a hand mixer. Then mix in the eggs, milk, and vanilla on low speed until combined.
6. Add the dry ingredients to the wet and stir just until smooth.
7. Pour the cake batter on top of the apples and spread into an even layer. Bake for 40 minutes until a toothpick inserted into the center comes out clean.
8. Allow the cake to cool for 10-15 minutes, then flip it out of the pan onto a serving plate so the apple layer is on top.