



# CARAMEL APPLE UPSIDE-DOWN CAKE

## INGREDIENTS

- 1 cup (220g) caster sugar
- 3 Granny Smith apples, peeled, cored, sliced 1cm thick
- 175g softened unsalted butter
- 100g brown sugar
- 200g dulce de leche (see notes)
- 1 teaspoon vanilla extract
- 2 eggs
- 175g self raising flour
- 100g almond meal
- Pure (thin) cream, to serve

## DIRECTIONS

1. Preheat the oven to 180°C. Grease and line the base and sides of a 24cm loose-bottomed cake pan, and wrap the outside with foil (to prevent any caramel leaking out during cooking).
2. Place caster sugar in a pan over low heat with 2 tablespoons water, stirring until dissolved. Increase heat to medium and cook, without stirring, until a golden caramel. Pour in the cake pan and set aside to cool.
3. Cover the caramel with overlapping circles of apple. Beat butter and brown sugar in an electric mixer until thick and pale, then add dulce de leche and vanilla. Beat in eggs, 1 at a time, beating well after each addition. (The mixture may look curdled at this stage.) Fold in the flour and almond meal, then pour into the cake pan. Place the pan on a baking tray, then bake for 35-40 minutes until a skewer comes out clean. Rest the cake in the pan for 10 minutes, then release the pan and invert onto a plate. Drizzle over caramel from the pan. Serve warm with cream.

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SERVES: 8

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