

Apple/Maple Upside-Down Cake

Marc D. Ankerud

- 1 ¼ cup Boxler's Pure Maple Syrup (1 cup + ¼ cup)
- 3 Granny Smith apples; peel and core, cut 2 ½ into half slices (about 3/8" thick) dice ½.
(I use an Apple Gizmo; peels, cores and slices in one pass)
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 3 large eggs
- ½ cup sour cream
- 1 tablespoon pure vanilla extract
- 1 ½ sticks unsalted butter, softened
- 1 cup sugar

Preheat oven to 350°.

Butter and flour a 10-inch round cake pan or spray with baking spray with flour (I spray).
Pour ½ cup maple syrup into the pan. Arrange the apples in the pan in any pattern you like.
Pour ½ cup of maple syrup over apples.

Combine the flour, baking powder, baking soda and salt in a bowl.

Using a large measuring cup or bowl, mix thoroughly the eggs, sour cream, ¼ cup of maple syrup and vanilla (I use a stick blender).

In a mixer, use the paddle to beat the butter and sugar at medium speed until fluffy. Beat in the dry and wet ingredients, alternating batches (3 works well, start with wet), until the batter is smooth. Fold in the ½ diced apple.

Pour the batter over the apples and spread evenly, syrup will come up sides.

Bake for 1 hour, top will get brown, a toothpick inserted in the center should come out clean.

Place on a rack and let cool for 45 minutes.

Place a plate on top of the cake, invert and remove the pan.

Best served warm and enjoy.