

Recipe Name: Apple Upside Down Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 2 Apples - sliced	4
• 1/4 cup Butter (unsalted) - (more to brush and prep)	
• 5 tablespoons Sugar	
• 1 tablespoon Cinnamon Powder (Dalchini)	
• 1 pinch Lemon juice	
• 1/3 cup Butter (unsalted)	
• 5 tablespoons Sugar	
• 2 Whole Eggs	
• 10 grams Vanilla Extract	
• 1/2 cup Britannia Cream Cheese	
• 3/4 cup Vivatta Maida	
• 1 tablespoon Baking powder	
• Slivered Almonds (Badam) - a handful	
• Raisins - a handful	

Preparation

- To begin making Apple Upside Down Cake Recipe, prep by peeling the skin of apples.
- Remove the core of the apples and cut the apples to long thin slices.
- Squeeze pinch of lime juice on sliced apples and keep aside till called for.
- Grease the cake pan with butter and flour.
- Also preheat the oven to 180 degree celsius.
- To prepare the sauce, in a saucepan, add butter on low heat.
- When the butter melts, add sugar.
- The sugar melts gradually and the colour changes to brownish.
- That's when you take out the caramel sauce and pour it in the prepared cake pan.
- Arranges sliced apples on it.



- You can use more apple slices if you prefer.
- Sprinkle a little sugar, about 1-2 tablespoons on the apples.
- Brush generously with melted butter.
- **Cake Batter**Sieve All purpose flour and baking powder into a mixing bowl and keep aside.
- Break two eggs carefully and separate egg white and yolk in different bowls.
- In another bowl whisk together sugar and butter until they are mixed properly.
- Now beat by adding egg yolk, vanilla extract, and cream cheese.
- Now add flour mixture to it and mix well.
- Whip egg whites separately till fluffy and stiff peaks appear and add to this mixture and fold in till combined.
- **Baking the upside down cake**Take out the Pan from oven that has caramelised apples and sprinkle ground cinnamon on it.
- Pour the batter on apples and bake for about 25-30 minutes or until cake turns light brown in color.
- When you insert a toothpick it should come out clear when done.
- and then invert the pan and tap to unmold the cake.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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