

Apple Upside Down Cake
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Recipe Ingredients

2-3 peeled sliced sweet apples such as
Honey Crisp, about 3 cups
2 tsp cinnamon
1/4 cup brown sugar
1 tablespoon unsalted butter
1 9-oz package Jiffy yellow cake mix
1/2 cup apple juice
1 egg
Salted Caramel sauce



Directions

Preheat oven to 350°. Spray an 9-inch round baking dish with cooking spray. Line with parchment paper, spray paper with cooking spray and set aside.

Combine brown sugar, cinnamon and butter, and mix with a fork until mixture resembles coarse crumbles. Toss with apple slices, then arrange in baking pan.

Mix cake mix, egg, and apple juice until well mixed, then beat with electric mixer for 2 minutes. Pour into over apples.

Bake 20-30 minutes, until cake springs back in center. Don't over-bake.

Set pan on a rack, cool 5 minutes. Invert cake onto a plate. Allow cake to cool.

Drizzle with Salted Caramel Sauce.

Yield - One single layer cake

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