



Apple Upside Down Cake

Adapted from [Bon Appetit, October 2013](#)

BAH Note: Bon Appetit gave this a fancy French name but when you strip away all the fancy pants Francais, it's an apple upside down cake. I think the cake shines brightly enough on its own that I'm saying the caramel sauce is optional. If you'd like to exercise that option, click on the link to Bon Appetit above and you can access the caramel sauce recipe.

- 10 tablespoons butter, melted and cooled
- 2 tablespoons butter
- 1 1/4 cups all purpose flour
- 2 pounds tart apples (Pink Lady, Honey Crisp, Braeburn), peeled, cored, and sliced 1/2" thick
- 1 cup plus 2 tablespoons sugar
- 1 teaspoon baking powder
- 3/4 teaspoon kosher salt
- zest of 1 lemon
- 3 large eggs
- 1 teaspoon vanilla

Heat oven to 350 degrees. Line a 9" round cake pan with parchment. Butter and flour the pan and set aside.

Melt 2 tablespoons butter in a large skillet over medium heat. Add apples and 2 tablespoons sugar and cook until the apples become golden brown, approximately 10 to 20 minutes, stirring occasionally. Allow the apples to cool slightly while you prepare the cake batter.

Whisk together the flour, 1 cup sugar, baking powder, salt, and lemon zest in a medium bowl. In a separate bowl, whisk together the eggs, melted butter, and vanilla.

Pour the egg mixture into the flour mixture and stir until just combined.

Spread the apples into the bottom of the prepared pan. Pour the batter over the apples and bake until a tester inserted in the center of the cake comes out clean, approximately 35 to 45 minutes. Transfer the cake to a rack to cool for about 10 minutes. Flip the cake out of the pan onto the rack, remove the parchment, and allow the cake to cool completely.