

Maple Apple Upside Down Cake

Ingredients

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| 1 cup Barred Woods Pure Vermont Maple Syrup or Barred Woods Maple Cider Syrup | 3 large eggs |
| 3 Granny Smith apples, —peeled, cored and cut into eighths | 3/4 cup buttermilk |
| 2 cups all-purpose flour extract | 1 tablespoon pure vanilla |
| 1 teaspoon baking powder softened | 1 1/2 sticks unsalted butter, |
| 1/2 teaspoon baking soda | 1 1/3 cups sugar |
| 1 teaspoon salt | Whipped cream, for serving |

Directions

Preheat the oven to 350°.

Butter and flour a 10-inch round cake pan. In a large saucepan, bring the maple syrup to a boil over high heat, then simmer over low heat until very thick and reduced to 3/4 cup, about 20 minutes. Pour the thickened syrup into the cake pan. Arrange the apples in the pan in 2 concentric circles, overlapping them slightly. In a bowl, whisk the flour, baking powder, baking soda and salt.

In a glass measuring cup, whisk the eggs with the buttermilk and vanilla. In the bowl of a standing electric mixer fitted with the paddle, beat the butter and sugar at medium speed until fluffy, about 3 minutes.

Beat in the dry and wet ingredients in 3 alternating batches until the batter is smooth; scrape down the side of the bowl.

Scrape the batter over the apples and spread it in an even layer. Bake the cake for 1 hour, until golden on top and a toothpick inserted in the center comes out clean. Let the cake cool on a rack for 45 minutes.

Place a plate on top of the cake and invert the cake onto the plate; tap lightly to release the cake. Remove the pan. Let the cake cool slightly, then cut into wedges and serve with whipped cream.