

## UPSIDEDOWN APPLE CAKE



Caramelized apples and a fluffy cake that come together perfectly with a warm caramel sauce. This dessert is both delicious and visually impressive, perfect for any special occasion.

### Ingredients:

#### *For the filling:*

- 4 green apples, peeled and sliced
- 60g (2 oz) butter
- 150g (5 oz) sugar

#### *For the caramel sauce:*

- 250g (9 oz) sugar
- 125ml (1/2 cup) boiling water

#### *For the batter:*

- 200g (7 oz) butter
- 200g (7 oz) sugar
- 4 eggs
- 200g (7 oz) flour
- 1 teaspoon baking powder

### Instructions:

1. Make the filling: In a frying pan, melt butter, add apples, and caramelize with sugar. Set aside to cool.
2. Prepare the caramel sauce: Heat sugar in a pan until golden. Add boiling water and stir until a smooth sauce forms.
3. Make the batter: Beat butter with sugar until creamy, then add eggs and continue mixing.
4. Add flour and baking powder, then beat until smooth.
5. Assemble the cake: In a greased pan, layer caramel sauce, then apples, and top with the batter. Bake at 180°C (350°F) for 20 minutes.
6. Serve: Let cool before removing from the pan and serving. Top with whipped cream or ice cream for extra indulgence.