

# UPSIDE-DOWN APPLE GINGERSPICE CAKE

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## INGREDIENTS

5 Tablespoons Butter  
1 Cup A.P. Flour  
1 Cup Riverplains Farm Spelt Flour  
1 ½ teaspoons Kosher Salt  
2 teaspoons Ground Cinnamon  
¼ teaspoon Ground Ginger  
¼ teaspoon Ground Clove  
1 teaspoon Baking Soda  
½ teaspoon baking Powder  
¾ Cup Golden Syrup (light Molasses or Treacle)  
1 large Egg  
2 teaspoons grated fresh Ginger  
½ Cup Sugar, divided  
1/3 Cup Sour Cream  
¼ Cup Milk  
3 Cooking Apples

## DIRECTIONS

Melt Butter in an oven-proof skillet (cast iron works well) and set aside.

Combine dry ingredients in a mixing bowl. In a separate bowl whisk together Golden Syrup, Egg, fresh Ginger and ¼ Cup Sugar.

Whisk in Sour Cream, then Milk.

Add to dry ingredients and mix well, then add 3 Tablespoons of melted Butter and combine.

Cut 3 sides from each Apple from top to bottom, leaving a triangular core. (reserve these to make Apple Caramel sauce!)

Add remaining ¼ Cup Sugar to the melted Butter in skillet and cook over moderate heat until copper-colored, about 2 or 3 minutes.

Add Apple sections skin side down and cook for a couple minutes and then turn over to cook for a further few minutes until slightly soft.

Pour cake batter over the Apples and then place on the middle rack in oven for 30- 40 minutes and a toothpick or cake tester comes out cleanly.

Let the cake cool in the skillet for 10 minutes or so and then carefully invert onto a cake platter to serve with Apple caramel sauce.