

## Upside Down Apple Molasses Cake —adapted from Bon Appetit Magazine, Feb 2013

- 5 Tablespoons unsalted butter
- 1  $\frac{3}{4}$  cups all-purpose flour
- 1  $\frac{1}{2}$  teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{3}{4}$  cup mild-flavored (light) molasses
- 1 large egg
- 2 teaspoons grated peeled ginger
- $\frac{1}{2}$  cup sugar, divided
- $\frac{1}{3}$  cup sour cream
- $\frac{1}{4}$  cup whole milk
- 3-4 Honeycrisp or Pink Lady apples, peeled

Preheat oven to 350° F.

Melt butter in a 10-inch cast-iron or other ovenproof skillet; set aside.

Whisk flour, salt, cinnamon, baking soda, and baking powder in a medium bowl.

Whisk molasses, egg, ginger, and  $\frac{1}{4}$  cup sugar in a large bowl, whisk in sour cream, then milk. Gradually whisk in dry ingredients, then 3 tablespoons melt butter from the skillet. Set aside.

Cut peeled apples in thirds, leaving a triangle shaped core.

Add remaining  $\frac{1}{4}$  cup sugar to butter in the skillet. Cook over medium-high heat until sugar begins to caramelize, 2-3 minutes. Do not stir, but rather swirl the butter and sugar around in the pan to get it to melt and start turning color. Add apples and turn to coat them with the sugar and butter. Cook on rounded side for about 3 minutes, then turn them over and cook flat sides until beginning to soften, about 5 minutes longer. Space apples evenly in skillet flat side down and pour cake batter over.

Put skillet in the oven. Bake until a toothpick inserted into the center comes out with a few moist crumbs on it, 30-40 minutes.

Cool the cake in the skillet for 10 minutes, then carefully invert onto a plate. Serve cake warm or at room temperature.