

## *Apple Upside Down Cake From My Carolina Home*

### **Ingredients**

2-3 peeled sliced sweet apples such as Honey Crisp, about 3 cups  
2 tsp cinnamon  
1/4 cup brown sugar  
1 tablespoon unsalted butter  
1 9-oz package Jiffy yellow cake mix  
1/2 cup apple juice  
1 egg  
Salted Caramel sauce

### **Directions**

Preheat oven to 350°. Spray an 9-inch round baking dish with cooking spray. Line with parchment paper, spray paper with cooking spray and set aside.

Combine brown sugar, cinnamon and butter, and mix with a fork until mixture resembles coarse crumbles. Toss with apple slices, then arrange slices in baking pan in a nice pattern.

Mix cake mix, egg, and apple juice until well mixed, then beat with electric mixer for 2 minutes.

Pour over apples.

Bake 20-30 minutes, until cake springs back in center. Don't over-bake.

Set pan on a rack, cool 5 minutes. Invert cake onto a plate. Allow cake to cool.

Drizzle individual servings with Salted Caramel Sauce.

Yield - One single layer cake

