



## APPLE CRUMBLE UPSIDE DOWN CAKE

*It's a cake, that's a pie, that's a crisp-- light, moist cake underneath a generous layer of sweet apple chunks and cranberries, sprinkled with the crunchy and buttery cornmeal streusel.*

### **Ingredients** [Serves 8]

#### **Apple Filling**

- 3 medium-sized apples, peeled, quartered, chopped into ¼ x ½ x ½ -inch chunks and fills about 5 cups. Use what you have on hand or your preferred variety. (I used Okanagan Fuji apples.)
- 4 tablespoons light brown sugar
- 1/2 teaspoons ground cinnamon
- pinch kosher salt
- 3 tablespoons unsalted butter
- 1/3 cup dried cranberries
- 1/4 cup heavy cream
- 1 teaspoon triple sec liqueur (*optional*)

#### **Crumble/Streusel topping**

- 1/2 cup unbleached all-purpose flour
- 3 tablespoons light brown sugar
- 1 tablespoon yellow cornmeal
- 3 tablespoons butter, melted

#### **Cake**

- 1 cup unbleached all-purpose flour
- 1 tablespoon yellow cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon table salt
- 3/4 cup light brown sugar
- 2 large eggs
- 6 tablespoons (3/4 stick) unsalted butter, melted and slightly cooled
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract

### **Preparation**

1. Place the rack in the lower-middle position and preheat oven to **425°F**.
2. Butter bottom and sides of a 9-inch round, 2-inch-deep nonstick cake pan; set aside.
3. **For the apple filling**
  - Mix brown sugar, cinnamon and salt in a medium bowl. Toss the apple chunks in it.
  - Melt butter over high heat on a Dutch oven until it begins to turn amber in color and the milky froth from the butter has almost cleared (don't allow it to burn).
  - Add the apples into the pot and reduce heat to medium-high. Stir with a wooden

spoon and cook for about 5 minutes.

- Add the cranberries and stir. Cover for another 5 minutes or until the apples begin to soften and break down in the steam. Juice will collect on the bottom of the pan.
- Remove from the heat and pour over a strainer with a large bowl underneath to catch the juice.
- Pour the juice back into the Dutch oven over high heat and mix it with heavy cream and triple sec liqueur (if used). Stir until the mixture is reduced and thickened. It's done when you drag your wooden spoon on the bottom of the pan and it leaves a trailing line. Turn off the heat and toss the apples and cranberries in it.
- Transfer the fruits and any remaining liquid into the prepared cake pan. Lightly press into an even layer. Set aside.

#### 4. For the crumble/streusel topping:

- Mix flour, brown sugar and cornmeal in a medium bowl with a fork. Drizzle melted butter while continuing to mix it until it forms pea-sized chunks.
- Line a baking sheet with parchment paper and spread the streusel mixture evenly on top of it.
- Bake it in the pre-heated 425°F oven for 5 minutes. Watch closely once you hit the 4-min mark. It might start to burn depending on your baking sheet.
- Take it out of the oven and set aside to cool on a trivet for 5 minutes. Toss the crumble with a small spoon to prevent it from burning if it is already getting dark. Set aside.

5. Decrease oven temperature to **350°F** with the rack in the same position.

#### 6. For the cake:

- Whisk flour, cornmeal, baking powder and salt in a medium bowl. Set aside.
- Beat the brown sugar and eggs in a large bowl until thick and homogenous, for about 45 seconds.
- Slowly beat in butter until thoroughly combined. Add heavy cream and vanilla and continue to mix. Pour flour mixture and blend until just combined.
- Pour batter into the cake pan and spread evenly over fruit.
- Bake in the pre-heated oven until cake is golden brown, about 35 to 40 minutes. When you insert a toothpick into the center it will come out clean.
- Cool pan on wire rack for 20 minutes before running a knife around the sides of the cake pan.
- Carefully invert cake pan onto a large plate, and allow the cake to cool for another 20 minutes before cutting and serving. Enjoy with some vanilla ice cream, fresh whipped crème or crème fraîche on top.

**Copyright © 2009 Gourmeted.com**

*This recipe was inspired by the **Cook's Illustrated** recipe for **Quick Apple Pie Crisp** and **Apple Upside-Down Cake**. It's posted on [Gourmeted.com](http://Gourmeted.com) on October 22, 2009 with accompanying photos: <http://gourmeted.com/2009/10/22/apple-crumble-upside-down-cake>  
Email us at [gourmeted@gmail.com](mailto:gourmeted@gmail.com) if you have questions it. Enjoy and happy baking!*