

## APPLE HONEY UPSIDE DOWN CAKE

### Ingredients:

- Vegetable-oil cooking spray
- 1 1/2 cups unbleached all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon kosher salt (we use Diamond Crystal)
- 1 1/3 cups sugar
- 1/3 cup honey
- 2 large eggs
- 1 stick (1/2 cup) unsalted butter, melted, plus 4 tablespoons, room temperature
- 1/4 cup whole milk
- 3 firm tart apples, such as Mutsu, Winesap, or Granny Smith, peeled, cored, and cut into 1/2-inch-thick wedges

### Directions:

Preheat oven to 350°F. Spray a 9-inch round cake pan with oil. In a medium bowl, whisk together flour, baking powder, and salt. In another medium bowl, whisk together 2/3 cup sugar, honey, eggs, melted butter, and milk. Whisk egg mixture into flour mixture until just combined.

In a small, heavy saucepan over high heat, combine remaining 2/3 cup sugar and 3 tablespoons water. Cook, swirling pan occasionally (do not stir), until mixture is deep amber, about 5 minutes. Remove from heat; stir in room-temperature butter. Immediately pour into prepared pan.

Decoratively arrange layers of apples over caramel filling. Spread batter evenly over apples. Bake until top springs back when lightly touched, 45 to 55 minutes. Loosen edges with a knife. Let stand 5 minutes before inverting onto a serving plate. Serve warm or at room temperature.

Recipe: Martha Stewart; Photo: Johnny Miller