



Upside Down Apple Cake

Serves 6

1/4 cup softened butter
3 tbs brown sugar
2 average apples, peeled, cored and thinly sliced
1/2 cup softened butter
1/2 cup brown sugar
2 tsp grated lemon zest
3 tbs lemon juice
2 eggs
1 cup flour
1 tsp baking powder
1/4 tsp salt
1 1/2 tsp ginger
1/2 tsp nutmeg
Sweet whipped cream

Knead 1/4 cup butter with 3 tbs brown sugar. Thoroughly brush 9" round cake pan with mixture. Add apple slices to mixture.

Knead 1/2 cup butter with 1/2 cup brown sugar. Add lemon zest and juice. Incorporate eggs, one at a time, whisking thoroughly after each egg. Sift flour, baking powder, salt and spices into mixture and mix thoroughly. Delicately spread resulting dough over apples with a spoon, making sure not to move the apples.

Oven bake at 350F, 30 minutes or until top is springy to the touch without leaving a fingerprint. Serve warm, with sweet whipped cream.

*Charm your family members
with famous Lafrance traditions!*