

RECIPE

Upside Down Hazelnut Honey Spice Cake with Caramelized Apples



Yield: 1 9" cake

Ingredients

- **For the caramel:**
- 3 medium apples (I used 2 Granny Smith and 1 Gala)
- fresh lemon juice (to prevent apples from browning)
- 4 tablespoons (57 grams) unsalted butter
- 1/4 cup (50 grams) granulated sugar
- 1/4 cup (85 grams) runny honey (not creamed honey)
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- **For the cake:**
- 1/2 cup (71 grams) all-purpose flour
- 1/2 cup (71 grams) hazelnut flour
- 3 tablespoons corn starch
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg (freshly grated preferred)
- 1/2 cup (100 grams) granulated sugar
- 12 tablespoons butter (169 grams), room temperature
- 1/4 cup (127 grams) runny honey
- 3 large eggs, room temperature

What You'll Do:

Prep the pan and oven:

1. Heat the oven to 350 degrees F/180 C.
2. Butter a 9" cake pan. Cut a 9" circle of parchment paper and line the bottom of the pan with it. Butter the parchment paper.

Prepare the apples:

1. Peel and core the apples. Cut the apples into 1/8" slices and toss with fresh lemon juice to prevent them from browning while you make the caramel.

Make the caramel:

1. In a medium saucepan, melt the butter over medium-low heat. Stir in the honey and sugar and keep stirring. The mixture will begin to bubble in a vaguely threatening way. Don't stop stirring, and definitely don't put your spatula down and work through today's Wordle. Slowly the butter mixture will turn from a light yellow to a light brown. At this point the caramel can quickly go from an appealing caramel color to an ominous dark brown, so remove it from the heat. Stir in the vanilla and salt—stand back, as the mixture may spit a little.
2. Pour the molten caramel into the prepared cake pan. Lay the apple slices on top of the caramel in a decorative pattern. Set aside.

Make the cake:

1. In a medium bowl, whisk together the hazelnut flour, all-purpose flour, corn starch, baking powder, baking soda, salt, cinnamon and nutmeg.
2. Using a stand or hand mixer, cream the butter, honey and sugar until light and fluffy, about 3 minutes. Scrape down the sides of the bowl and the beater(s) frequently.
3. Add the eggs, one at a time and mix until blended. Don't worry if the mixture curdles a wee bit.
4. Add the flour mixture and mix on low speed until the flour is just absorbed. Scrape down the sides of the bowl and the beater(s) and then give the batter one last, but exciting 5-second spin on medium-high speed.
5. Spoon the batter over the apples and gently spread the batter evenly to the pan edges.
6. Check the cake after 30 minutes. If the center still wiggles slightly, turn the heat down to 325 degrees F and continue baking for 5 to 10 minutes or until the center of the cake bounces back when lightly touched with a finger (preferably yours).
7. Let the cake cool on the counter for about 15 minutes. Run a thin knife around the edge of the pan to loosen any sticky bits. Lay a large plate over the top of the pan and invert. Rap the bottom of the pan a few times. A hollow sound should indicate that the cake has slid onto the plate. Slowly raise the pan off, remove the parchment circle and rearrange any apples that are not looking their best.

8. Serve warm or at room temperature with whipped cream. This is probably best made on the morning before you serve it, although 24 hours in advance would be fine too. You can reheat it in a low oven to bring the caramel back to full stickiness.