

Upside-down Caramel Apple Cake

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 10 m

Serves:  10

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah,

Tu-Bishvat

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

This recipe has a few steps, but they are relatively simple. My taste-testers commented that it has a bit of a European flair to it, and I agree. Recipe by Estee Kafra.

Ingredients (20)

Caramel

3 tablespoons margarine (use soy-free, if needed) or butter

3/4 cup sugar

3 tablespoons apple juice

Topping

2 large apples

1 firm pear

Streusel

1/4 cup packed brown sugar

1/4 cup flour

1 teaspoon cinnamon

1/4 teaspoon **Haddar Kosher Salt**

2 tablespoons oil

1/4 cup pecans, chopped

2/3 cup dark raisins

Batter

3/4 cup sugar

1/2 cup + 3 tablespoons oil

2 teaspoons **Gefen Vanilla Extract**

3 eggs

1/2 cup orange juice

2 cups flour

2 teaspoons **Haddar Baking Powder**

1/2 teaspoon salt

Start Cooking

For the Caramel Topping

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line a nine-inch round pan or springform pan with Gefen Easy Baking Parchment Paper and grease.
2. In a small saucepan, let sugar and margarine cook over a low heat until the mixture darkens

to a medium-brown color.

3. Add the apple juice carefully, as it will bubble and spit. Stir until just combined, about 30 seconds.
4. Pour into the bottom of your prepared pan and let cool for about five minutes.
5. Meanwhile, peel and core the apples and pear. Grate them over a large-hole grater and spread evenly onto the hardened caramel.

For the Batter and Streusel

1. Combine all ingredients for the streusel and set aside.
2. Combine all of the ingredients for the batter in the order that they appear; beat well after each addition. Mix the flour, baking soda, and salt together before adding them to the mixture.
3. Once combined, pour half of the batter carefully over the grated apples and pear. Sprinkle the streusel filling evenly over the batter. Carefully pour the rest of the batter on top of the streusel and smooth top.
4. Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and let cool for five minutes.
5. Hold a plate against the top of the pan and flip over. Peel away the parchment paper.

Note:

If using a springform pan (which I suggest doing), wrap the cake pan in an additional layer of foil to avoid dripping into the oven.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.