

## **APPLE UPSIDE-DOWN CAKE**

- ¼ cup butter
- 1 cup brown sugar
- 2 large baking apples
- ½ cup seedless raisins
- 1½ cups sifted cake flour
- ½ teaspoons salt
- 3 tablespoons baking powder
- 1/3 cup shortening
- 1/3 cup granulated sugar
- 2 eggs, well beaten
- ½ teaspoon vanilla
- 2/3 cup water

Melt butter in skillet or baking pan. Add sugar and stir until melted. Cook. Peel, core and slice apples; place on sugar. Sprinkle with raisins. Sift flour, salt, and baking powder together. Cream shortening with sugar until fluffy. Add eggs and vanilla and beat thoroughly. Add sifted dry ingredients and water alternately in small amounts, beating well after each addition. Pour over apples and bake in a moderate oven (350°) 40 to 50 minutes. Turn onto plate immediately and serve with whipped cream.

Makes 1 (9-inch) cake.

250 Classic Cake Recipes, Culinary Arts Institute