



**Name:** Amanda Sickler

**Recipe Title:** Apple Upside Down Cake

**Recipe Ingredients:**

**APPLE MIXTURE:**

- 3 large apples- peeled and chopped
- 1/2 cup butter
- 2/3 cup packed light brown sugar
- 1 cup chopped walnuts

**CAKE:**

- 2 1/3 cups all-purpose flour
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1 1/2 cups white sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla extract

**GLAZE:**

- 3/4 cup powdered sugar
- 1/4 tsp ground cinnamon

- 1 tsp vanilla extract
- 2 Tbsp. or milk

**Recipe Instructions:**

**APPLES:**

1. Melt butter in the bottom of a 9x13 pan.
2. Add brown sugar and walnuts, stirring into the butter.
3. Arrange apple chunks in the pan.

**CAKE:**

4. Sift together flour, baking powder, salt, and sugar. Add in shortening until clumps form.
5. Add eggs, milk, and vanilla. Beat until smooth!
6. Pour cake mix over the apple mixture in pan!
7. Bake in preheated 350-degree F oven for 25 to 30 minutes.

**GLAZE:**

8. Beat powdered sugar, cinnamon, vanilla extract, and milk together, adding more milk if it's too thick!
9. Cool 15 minutes.
10. Drizzle glaze on top, and serve!