



Noreen's Kitchen

Pumpkin Apple Upside Down Cake

Ingredients

1/2 cup butter (1 stick), softened
1 cup brown sugar divided
1 cup granulated sugar
2 eggs
1 1/2 cups solid pack pumpkin puree
1 tablespoon vanilla
3 cups all purpose flour
1 teaspoon baking soda
1 teaspoon baking powder

1 teaspoon orange zest (optional)
1 teaspoon salt
1 tablespoon Pumpkin pie spice

Topping

1 stick butter, melted
1 cup brown sugar
2 granny smith apples peeled, cored & sliced
1 cup pecan halves

Step by Step Instructions

Preheat oven to 350 degrees.

Place 1 cup of brown sugar and melted butter in bottom of a 9 x 13 baking pan. Mix well making sure to dissolve the brown sugar.

Arrange apple slices 3 across and 5 down inside the pan.

Place a pecan half, upside down in each of the empty spaces between the apples.

Set pan aside to prepare cake.

Cream butter and sugars together with mixer until fully incorporated.

Add in eggs one at a time, blending well after each addition.

Add in pumpkin, vanilla and orange zest and blend to combine.

In a separate bowl combine dry ingredients and whisk to incorporate.

Add dry ingredients gradually to the wet mixture until fully incorporated.

Pour batter over the apples and brown sugar in the prepared baking pan, spreading evenly.

Bake for 45 minutes or until a toothpick inserted in the center of the cake comes out clean.

Remove from oven and invert onto a baking tray. Allow to cool completely before serving.

Enjoy!