

Apple Upside-down Cake

¼ cup (½ stick) + 3 tbsp. butter, divided

1¾ tsp. baking powder

½ cup brown sugar

¼ tsp. salt, opt.

½ tsp. cinnamon

¼ tsp. mace

¼ tsp. nutmeg

3 McIntosh apples (peeled, cored and cut in rings)

½ cup milk

1 tsp. Vanilla extract

1⅓ cups cake flour

2 tsp. lemon juice

¾ cup sugar

1 egg, separated

Preheat oven to 375°. Melt ¼ cup butter in 8 inch square pan. Add brown sugar and spices, mix well. Arrange apples in brown sugar. Sprinkle lemon juice over apples, set aside. Combine dry ingredients in large bowl. Cut in remaining 3 tbsp. butter until turns into crumbs. Add milk and vanilla; beat at low speed until dry ingredients are moisten. Continue beating for 2 minutes at medium speed. Blend in yolk. Beat egg white in small bowl at high speed until stiff peaks form, gently fold into batter. Pour over apples. Bake 35 minutes. Cool in pan on wire rack 5 minutes let stand 1 minute before serving.