

SOURDOUGH APPLE UPSIDE DOWN CAKE

YIELD: 1 cake | TIME: 30 minutes hands-on, 45-50 minutes bake



WHAT YOU NEED:

TOPPING

425 grams Granny Smith apples
(about 3 to 4 apples)
10 grams Lemon juice
1/4 teaspoon Cinnamon
56 grams Unsalted butter
100 grams Brown sugar
14 grams Softened butter for
brushing

CAKE

190 grams All-purpose flour
45 grams Walnuts
5 grams Baking powder
4 grams Baking soda
6 grams Salt
1 teaspoon Cinnamon
15 grams Fresh ginger, grated
3 Whole Cloves, ground
113 grams Unsalted butter,
melted
56 grams, Neutral flavored oil
(vegetable, avocado or grape-
seed)
100 grams Granulated sugar
200 grams Brown sugar
2 large Eggs
113 grams Sourdough discard
113 grams Whole milk

See tools on next page.

PREPARATION:

STEP 1: PREP

Preheat your oven to 375 F with the oven rack in the middle position.

Peel, core, and cut apples into 1/4-inch thick slices. Toss the apples with cinnamon and lemon juice. Set aside.

Combine 60 grams of all-purpose flour and walnuts in your food processor. Grind until your mixture resembles a coarse meal, about 4 to 6 pulses. Set aside.

STEP 2: MAKE THE TOPPING

Brush the bottom of your Challenger Bread Pan with softened unsalted butter, and line with a piece of pre cut parchment paper.

Spread an even layer of brown sugar on top of the parchment. Drizzle the melted butter over the brown sugar. Arrange the apples on top of the brown sugar. Set aside.

STEP 3: MIX DRY INGREDIENTS

Whisk together all of the walnut flour, baking powder, baking soda, salt, fresh ginger, cloves, cinnamon and the remainder of the all-purpose flour. Set aside.

STEP 4: MIX WET INGREDIENTS

With an electric hand mixer or stand mixer, cream the butter and granulated sugar together. With the mixer still running, slowly stream in the oil until your mixture is fully emulsified and looks completely smooth. Add the eggs in one at a time, waiting until fully incorporated before adding the next. Mix in the starter until it has totally dissolved into the mixture.

Recipe cont'd on next page.



SOURDOUGH APPLE UPSIDE DOWN CAKE

YIELD: 1 cake | TIME: 30 minutes hands-on, 45-50 minutes bake

WHAT YOU NEED:

TOOLS

[Baker's Scale](#)
[Challenger Bread Pan](#)
Food Processor
[Hand Mixer or Stand Mixer](#)
[Mixing bowls](#)
[Oven Gloves](#)
Pastry Brush
Parchment Paper
Offset Spatula
Whisk
Wire Rack

PREPARATION:

STEP 5: MAKE BATTER

Fold a third of the dry ingredients into the butter mixture, and once no traces of flour remain, add in half of the milk. Continue adding in the remaining flour mixture and milk, alternating between additions just until all of the flour is hydrated. Be careful not to overmix the batter or your cake may turn out rubbery.

STEP 6: ASSEMBLE YOUR CAKE

Pour the batter into the Challenger Bread Pan. This is quite a thick batter so be careful not to disturb the apples. Using an offset spatula, flatten out the surface of the cake and spread it into the corners of your pan.

STEP 7: BAKE

Bake the cake for 45 to 50 minutes or until it's evenly browned and a toothpick inserted in the center comes out clean with only a few crumbs attached. Place the pan on a wire rack and allow the crumb to set for 5 minutes.

Gently run an offset spatula around the edges of your cake, if any of the cake has overflowed, lightly unstick it from the pan and tuck it into the edges.

Place a serving platter or cutting board on top of your cake. With a swift, confident motion, flip the cake over. Tap the bottom of your pan to loosen the cake, and lift it straight up.

Allow the cake to cool for 15 minutes before slicing. This cake is best enjoyed warm.

Let the cake cool completely uncovered before storing slices in an airtight container. Leftovers can be stored at room temperature for up to 5 days.

