

Apple Upside-Down Skillet Coffee Cake



Ingredients

- 1/4 cup butter or margarine
- 3 cups sliced peeled Golden Delicious apples
- 1/2 cup firmly packed brown sugar
- 1-1/2 cups **Martha White® Self-Rising Flour**
- 1/2 cup sugar
- 1/2 cup butter or margarine, melted
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 egg, beaten

Preparation Directions

1. Heat oven to 375 degrees F. Melt 1/4 cup butter in 10-inch cast iron skillet over medium heat. Stir in apples; cook about 5 minutes or just until tender, stirring occasionally. Stir in brown sugar. Set aside.
2. In medium bowl, combine flour and sugar; mix well. Stir in 1/2 cup melted butter, milk, vanilla and egg; blend until smooth. Pour batter over apples in skillet; spread batter evenly to edges.
3. Bake at 375 degrees F. for 20 to 25 minutes or until golden brown. Remove from oven; cool 2 to 3 minutes. Invert coffee cake onto serving platter. Serve warm or cool.

Prep Time: 20 min

Serving size: 8 servings