

Tupperware®

Serves: 8 • Serving size: 1 slice



PREP: 15 minutes
COOK: 6 minutes, 30 seconds (1200w)

Apple Spice CAKE

2 apples, peeled, cored and dice ¼ cup heavy cream
1 tbsp. ground cinnamon 2 tbsp. plain (full fat) yogurt
2 tbsp. brown sugar 2 tsp. vanilla extract
⅛ tsp. kosher salt ¼ tsp. baking soda
4 tbsp. salted butter ¼ tsp. cornstarch
½ cup granulated sugar ½ cup all-purpose flour
1 small egg

1. Grease and flour UltraPro Round Pan.* In a medium bowl, stir together apples, cinnamon, brown sugar and salt; set aside.
2. Place butter in the 2-cup/500 mL Micro Pitcher. Microwave on high power 25 seconds, or until melted. Remove from microwave, transfer to base of the Power Chef® System fitted with the paddle whisk attachment. Add sugar. Cover and pull cord until butter and sugar are well blended.
3. Remove cover and add egg, cream, yogurt, vanilla, baking soda and cornstarch. Cover and pull cord until well blended. Remove cover and add flour. Cover and pull cord until well blended. Using a spatula, transfer batter to pan.
4. Spoon apples in an even layer over the top of the batter.
5. Microwave on high power 6 minutes, 30 seconds or until cake is set. Remove from microwave; let stand 1 minute.
6. Remove cake from pan by turning cake upside down onto a cutting board or cooling rack with small grates. Let cool 10 minutes before slicing. Serve warm or at room temperature with whipped cream and a dusting of cinnamon.

**Although UltraPro Ovenware is nonstick, greasing and flouring helps to ensure an easy release.*

Nutritional Information (per serving):
Calories: 280 Total Fat: 19g Saturated Fat: 7g Cholesterol: 15mg
Carbohydrate: 29g Sugar: 20g Fiber: 3g Protein: 3g Sodium: 25mg
Vitamin A: 4% Vitamin C: 0% Calcium: 2% Iron: 6%

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