



BLACK STAR FARMS

## *Apple Upside-Down Spice Cake with Sirius Maple Dessert Wine Infused Chantilly Cream*

(Expected time until completion: 1-1.5 hours, yields 1 9inch cake)

### Ingredients for Cake Batter:

- 4 tbsp + 1 tsp Cool Water
- 1.5 fluid ounces salad oil
- ½ tsp vanilla extract
- ¼ tsp almond extract
- 4 egg yolks
- 3 ounces cake flour
- 3 tablespoons + 1tsp granulated sugar
- 1 ¼ tsp baking powder
- Pinch of salt
- Heavy pinch of pumpkin pie spice
- 9 egg whites
- 1/3 tsp cream of tartar

### Ingredients for Chantilly Cream:

- 2 cups heavy whipping cream
- 1 tbsp 50% reduced maple dessert wine (see recipe for chocolate truffles for an easy description on making a dessert wine reduction)
- 1 tsp vanilla extract

### Ingredients for Upside-down base:

- ½ cup unsalted butter
- 2/3 cup brown sugar
- 3 Honeycrisp apples, peeled and sliced

### Directions for the cake:

1. Preheat oven to 325 degrees Fahrenheit
2. Combine first 5 ingredients in a large mixing bowl, mix well
3. Sift together: cake flour, sugar, salt, pumpkin spice, and baking powder
4. In a table-top stand mixer, whip the egg whites and cream of tartar until stiff but not dry (the longer you whip the egg whites, the stiffer the egg whites will be)
5. While the egg whites are whipping, combine the dry ingredients with the liquid ingredients in the large mixing bowl, mix until smooth
6. Gently fold the stiff egg whites into batter, be careful not to over-mix (the egg whites will lose their volume if you over mix)
7. To make the apple base, melt butter and brown sugar together, and pour into the base of an ungreased 9-inch cake pan
8. Arrange apple slices to desired shape or design, be creative!
9. Pour cake batter on top of apple base
10. Bake for 20-24 minutes





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11. Test with a toothpick. If the toothpick comes out clean, the cake is ready.
12. Remove from oven, and allow to cool to room temperature

Directions for the Chantilly Cream:

1. In a mixer, whip the heavy whipping cream till slightly thickened
2. Add reduced Sirius Maple Dessert Wine and vanilla extract
3. Continue whipping until desired thickness

