



Apple Upside Down Cake

Serves: 8

4 Granny Smith apples
1½ tsp. Simple Indulgences™ Cinnamon-Vanilla
Seasoning Blend
½ cup packed light brown sugar

Place one teaspoon of seasoning blend, brown sugar and butter in 2-cup/500 mL **Micro Pitcher**. Microwave on high power 1 minute; stir to melt and set aside. With **Twistable™ Peeler**, peel and core apples. Cut into ¼-inch thick slices and place into Steamer Base of **Tupperware® SmartSteamer**. Fill Water Tray with 1¾-cups /400 mL of water, cover and microwave on high power 8-10 minutes or until apples are tender. Remove and place in **Thatsa® Bowl Jr.** and toss with cinnamon-vanilla/sugar/butter mixture to coat. Place cake mix in **Thatsa® Bowl**. Add remaining ½ tsp. of seasoning blend

3 tbsp. unsalted butter
1 pkg. yellow cake mix (18.25 oz.)
eggs, water and oil according to package directions

along with eggs, water and oil and mix with a wire whisk until smooth. Apply cooking spray to **TupperWave® Stack Cooker 3 Qt./3 L Casserole with Cone**. Spread apple mixture on bottom and pour cake batter over top. Microwave on high power 10 minutes or until toothpick comes out clean when inserted near cake center. Cool 5 minutes, invert cake onto platter of **Round Cake Taker**. If desired, drizzle with caramel sundae syrup. Serve warm or at room temperature.