THE J.M. SMUCKER Co

Upside Down Apple Gingerbread Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 15 mins	12	N/A

Ingredients

- **Topping:**
- 2 cups peeled, sliced apples
- 1/4 tsp ground ginger
- 1/4 tsp ground cinnamon
- 1 tbsp Robin Hood® Original All Purpose Flour

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- **Cake:**
- 2 cups Robin Hood® Original All Purpose Flour

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- 1/2 cup granulated sugar
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1 1/2 tsp ground ginger
- 1 egg
- 1/2 cup All Vegetable Shortening
- 3/4 cup molasses
- 1 cup boiling water

Directions

Step 1:

Preheat oven to 350°F(180°C). Grease a 9” (23cm) round or square pan and line with parchment paper.

Step 3:

Combine first 6 ingredients in large mixer bowl. Add egg, shortening, molasses and 1/4 cup (50mL) boiling water. Mix on low speed to blend, then 2 minutes on medium speed. Carefully add remaining 3/4 cup (175mL) boiling water. Beat 2 minutes longer. Spread batter over fruit in pan.

Step 4:

Bake in preheated oven for 65-75 minutes or until toothpick inserted in centre comes out clean. Let cool in pan 20 minutes, then carefully invert onto cooling rack and cool.

Step 6:

Combine ingredients in small bowl and arrange in prepared pan.

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