



UPSIDE DOWN APPLE COFFEE CAKE

- 2 Tablespoons Butter
- 1/2 Cup Brown Sugar
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 2 Medium Apples, Pared, Cored
- 2 Cups Sifted Flour
- 1/4 Cup Brown Sugar
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 2 Tablespoons Shortening
- 2 Eggs
- 2/3 Cup Sour Cream

DIRECTIONS

1. Spread butter in the bottom of pan.
2. Mix brown sugar, cinnamon, and nutmeg.
3. Sprinkle over butter.
4. Arrange sliced apples on top and sprinkle remaining sugar over top.
5. Sift remaining dry ingredients together.
6. Cut in shortening as for biscuits, then stir in combined beaten eggs and sour cream.
7. Blend quickly until just moistened.
8. Spread over apple topping and bake in a 450 degree oven for 25 minutes.
9. Invert on wire rack.