

Miso Caramel Upside Down Apple Cake



A rich sweet caramel combined with the savoury nutty miso makes for a cake with depth and unbeatable flavour.

Ingredients

3 pink lady apples, peeled, cored and sliced thinly on a mandolin

Miso Caramel

$\frac{3}{4}$ cup (150g) caster sugar

2 tbsp water

1 tbsp miso

100g butter

Cake

1 $\frac{1}{2}$ cup (230g) plain flour, sifted

1 tsp baking powder

$\frac{1}{2}$ tsp bi-carb soda

Generous pinch of salt

2 large eggs

½ cup (105g) extra virgin olive oil

¾ cup (190g) Greek yoghurt

½ tsp vanilla extract

½ cup (100g) caster sugar

Method:

1. Line the base and the sides of a 21-22cm round cake tin with greaseproof paper.
2. In a pan over medium heat, add the sugar, water and bring to a boil, and cook until reduced to a caramel. When it's a dark caramel, take off heat and add the miso and butter and stir to combine.
3. Pour straight into the base of the pre-prepared cake tin.
4. Preheat the oven to 180°C.
5. In a bowl, add all the dry ingredients - flour, baking powder, bi-carb, and salt.
6. In a separate bowl, whisk the eggs, oil, yoghurt, vanilla and sugar. Combine the wet ingredients to the dry mix and stir until combined.
7. Arrange the sliced apples in the cake tin on top of the caramel, starting from the middle. Layer the cake batter evenly on top. Place in the oven for 50-55 minutes or until an inserted skewer comes out clean.