

DIRECTIONS:

1. Place a rack in the upper third of the oven and preheat oven to 375 degrees F. Grease and flour the bottom and sides of an 8-inch or 9-inch cast iron skillet. In a medium bowl, whisk together flour, baking powder, baking soda, spices, and salt. Set aside.
2. Beat butter and sugar in electric stand mixer until smooth and lighter in color, about 3 minutes. Add egg and yolk, beating for 1 minute between each addition. Beat in the vanilla extract.
4. Mix on low, gradually adding flour mixture with buttermilk until flour has blended out. Add the rest of the ingredients and use spatula to mix. Spoon batter into prepared pan and spread evenly. Top generously with sliced apples and cinnamon-sugar.
5. Bake for 25 to 30 minutes, and serve warm.

INGREDIENTS:

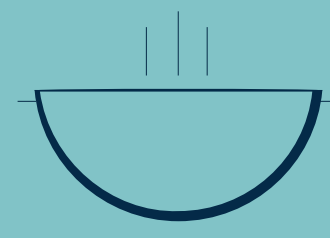
- 1 1/2 cups all-purpose flour
- 3/4 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 3/4 teaspoon salt
- 3/4 stick unsalted butter
- 1 cup granulated sugar
- 1 large egg & yolk
- 2 teaspoon pure vanilla extract
- 3/4 cup buttermilk
- 3 or 4 apples, sliced into thin rounds and cored
- 1/4 cup sugar and 3/4 teaspoon of cinnamon for topping

CINNAMON-SUGAR APPLE SKILLET CAKE

Courtesy of Joy The Baker



PREPERATION
20 mins



COOKING
1 hour



SERVES
10 persons

