



Soulspun Kitchen

Rough and Ready Maple Walnut Upside Down Cake

Ingredients

For the Nut Topping

1/4 cup butter
1/4 cup dark brown sugar
1/3 cup dark maple syrup
1 and 1/2 cups walnuts

For the Batter

1 1/2 cups all purpose flour
2 tsp baking powder
1 tsp cinnamon
1 tsp vanilla
3/4 cup sugar
1/3 cup vegetable oil
1 egg
1/2 cup milk

Preparation

Preheat oven to 350F

Prepare Pan

Smear an 8x8 cake pan with butter. Fit and line with parchment paper. Smear more butter onto parchment paper. This stuff gets sticky, so it's better safe than sorry!

For Maple Walnut Topping

In pan over medium heat melt butter. Add maple syrup and brown sugar and stir until butter and sugars have melted together. Pull off heat, add walnuts and stir gently. Spread flat in bottom of your prepared cake pan.

For the Batter

Mix together flour, baking powder and cinnamon. In a separate bowl beat together sugar, vanilla, oil, egg and milk. Combine wet and dry ingredients and mix until smooth.

Pour batter over walnuts and spread to distribute evenly. Cook at 350F for 30-35 minutes or until lightly golden brown on top.

Remove from oven and allow to cool for 10 minutes. Place a plate over the pan and flip topsy turvy. Let stand until the cake releases from pan. If walnuts stick, retrieve them and repair the top.