**Brown Butter Apple Tart Tatin Cake**

Makes one 9-10” cake; total time: about 1 ½ hours

For the apples: For the cake:

½ cup sugar ½ cup melted butter

3 tbsp. water 1 cup sugar

1 tsp. lemon juice 1 cup granny smith apple, grated

Pinch of salt 2 eggs

2 tbsp. heavy cream 1 cup all-purpose flour

1 tbsp. unsalted butter 1 tsp. salt

½ tsp. vanilla extract ½ tsp. baking powder

3-4 Granny Smith apples ¼ tsp. ground ginger

¼ tsp. ground ginger ¼ tsp. cardamom

Preheat oven to 350\*.

Simmer ½ cup sugar, water, lemon juice, and salt for the apples in a 9” or 10” skillet over medium heat. Cook, swirling the pan, until mixture is golden (6-8 minutes).

Off heat, carefully stir in the cream (caramel will sputter), butter, and vanilla; cool slightly.

Arrange quartered apples in the caramel, packing the pieces tightly (they shrink during cooking); set aside.

Melt butter for the cake in a saucepan over medium-low heat. Cook until milk solids in butter turn brown, about 5 minutes, swirling the pan often. Set browned butter aside to cool slightly.

Whisk 1 cup sugar, grated apple, browned butter, eggs, and zest in bowl. Add flour, salt, baking powder, and spices; whisk just to blend.

Place the skillet on a baking sheet, spread batter over apples in the skillet, and bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.

Allow cake to cool 10 minutes, then invert onto a serving platter.

Dust warm cake with powdered sugar before slicing (optional).