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KANZI® APPLE UPSIDE DOWN CAKE

Ingredients

- 2 Kanzi® apples
- 3½ Tbsp butter
- 1 tsp cinnamon
- 2 Tbsp brown sugar
- 5 oz puff pastry
- vanilla ice cream

Directions

Preheat the oven to 350 °F.

Core the Kanzi® apples and slice them. Heat the butter, sugar and cinnamon in a cast iron frying pan. Arrange the Kanzi® slices in a circle in the frying pan. Let the apple slices fry for about 2 minutes without turning.

Cover the Kanzi® slices with puff pastry and place the frying pan in the oven. After about 10 minutes, the puff pastry will have a nice golden brown color and you will be able to remove it from the oven. Cover with a plate and carefully flip over.

Serve with a large scoop of vanilla ice cream.

Tip: After frying the Kanzi® slices, you can also transfer them to an oven dish. Cover with puff pastry and place the oven dish in the oven. Make sure to place the fried side of the apple slices on the bottom of the oven dish, because you will be tipping over the cake onto a dish after baking it.

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