

Golden Delicious Apple Upside-Down Cornmeal Cakes

6 tbsp. cold, unsalted butter cut into tbsp. pieces

1/3 cup packed light brown sugar

1/2 cup coarsely chopped walnuts

1/2 cup yellow corn meal

2 tsp. baking powder

***muffin pan with 6(1-cup) muffin cups**

1 large egg

3/4 cup whole milk

3 gold apples

1 tsp. fresh lemon juice

3/4 cup all-purpose flour

1/3 cup granulated sugar

1/4 tsp. salt

Method: Preheat oven to 425. Butter muffin cups, peel and core apples and cut into 1/3" dice. Heat 2 tbsp. butter in a sauté pan over moderate heat until foam subsides. Then cook apples, brown sugar and lemon juice until liquid is reduced to a glaze and apples are tender 5-6 minutes. Stir in walnuts and divide apple mixture among muffin cups. Pulse together flour, corn meal, sugar, baking powder and salt in a food processor until combined. Add remaining 4 tbsp. butter and pulse until mixture resembles coarse meal with small butter lumps. Whisk together egg and milk in a large bowl, add flour mixture and whisk until just combined. Divide batter among muffin cups and bake until golden 15-20 minutes. Run a paring knife around edge of each cake to loosen. Invert rack over muffin cups then invert cakes onto rack. Serve warm with a dollop of whipped cream.