

# Apple Cranberry Upside-Down Cake

Tupperware®

## Serves 8

- ½ cup firmly packed brown sugar
- ¼ cup butter, melted
- 1 large apple, peeled and sliced
- ¼ cup sweetened dried cranberries
- 9 oz. pkg. vanilla cake mix
- eggs, oil and water as indicated on package

Spray the TupperWave® 1-Qt./1 L Casserole with cooking spray. Combine brown sugar and butter in a small bowl, mixing well. Spread in casserole. Arrange apple slices in spoke-like pattern over brown sugar mixture. Place cranberries in center and along outside edge. In a Mix-N-Stor® Plus Pitcher, combine cake mix ingredients, blending well using the Saucy Silicone Spatula. Pour batter into casserole and place in microwave.

Microwave on high power 5-6 minutes (depending on microwave power); cake should pull away from sides slightly and be slightly sticky on top. Toothpick should test clean when inserted into center of cake. If necessary, microwave an additional minute, check and repeat until done. Cool in pan for 2 minutes; invert cake onto serving plate. Serve warm or at room temperature.

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