

CARAMEL APPLE UPSIDE-DOWN CAKE

Cooking spray

½ jar GOOD EATS Caramel Apple Pie Filling

1 ¼ cups all-purpose flour (about 5 ½ ounces)

⅔ cup packed brown sugar

¼ cup toasted wheat germ

½ teaspoon ground cinnamon

¼ teaspoon salt

½ cup low-fat buttermilk

½ teaspoon baking soda

½ cup applesauce

5 tablespoons canola oil

1 teaspoon vanilla extract

2 large egg whites, lightly beaten

1 large egg, lightly beaten

Preheat oven to 350°. Coat an 8-inch square baking pan with cooking spray. Pour in GOOD EATS Caramel Apple Pie Filling. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, sugar, wheat germ, cinnamon, and salt in a large bowl, stirring with a whisk. Combine buttermilk and baking soda in a medium bowl, stirring with a whisk. Stir in applesauce and remaining ingredients. Add buttermilk mixture to flour mixture; stir just until blended. Pour batter over pie filling in prepared pan. Bake at 350° for 35 minutes or until a wooden pick inserted in center of cake comes out clean. Cool 10 minutes in pan on a wire rack. Place a plate upside down on top of cake; invert onto plate. Serve warm.