

Upside Down Apple Gingerbread

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Serves 9

4 Points per serving on all plans

Cake

- 1/2 cup unsweetened applesauce
- 1/2 cup zero calorie granulated sugar substitute (I use Lakanto Monkfruit)
- 1/4 cup zero calorie brown sugar substitute (I use Swerve)
- 1 egg
- 2 Tbsp molasses
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 tsp ground ginger
- 1 tsp ground cloves
- 1/2 tsp salt
- 1/4 tsp nutmeg
- 2/3 cup brewed tea (plain tea, not flavored)

Topping

- 2 large apples, peeled and sliced
- 1/3 cup zero calorie brown sugar substitute (I use Swerve)
- 1/4 cup light butter, melted

Cake

1. In a large mixing bowl, add applesauce, sugar, and 1/4 cup brown sugar. Mix with an electric mixer until well combined
2. Add egg and molasses, beat well.
3. In another bowl, combine dry ingredients. Whisk until blended
4. Add dry ingredients and tea alternately while mixing on low. Start and end with flour mixture. Set batter aside

Topping

1. Spray a 9×9 baking dish with non stick spray
2. Melt butter and add to dish. Stir/whisk in 1/3 cup brown sugar.
3. Peel and slice apples and add to dish.
4. Pour batter over top of apples.
5. Bake at 350 45-50 minutes. (mine took 45 – do not overbake)
6. Let sit in pan to cool for 10 minutes. After 10 minutes, invert onto serving platter.
7. Serve warm.