

UPSIDE-DOWN APPLE PANCAKE

30 mL Margarine	(2 Tbsp)
60 mL Sugar	($\frac{1}{4}$ cup)
10 mL Cinnamon	(2 tsp)
3 Apples, peeled and sliced	

BATTER

75 mL Flour	($\frac{1}{3}$ cup)
2 mL Baking Powder	($\frac{1}{2}$ tsp)
3 Eggs	
75 mL Milk	($\frac{1}{3}$ cup)
75 mL Sugar	($\frac{1}{3}$ cup)

1. In a large baking dish, heat margarine in a **400°F** (205°C) oven for **2 minutes** or until margarine is melted.
2. Combine sugar and cinnamon; sprinkle over margarine and bake for another **2 minutes**.
3. Arrange sliced apples over top and bake for **10 minutes**.

BATTER

1. In a bowl whisk together flour, baking powder, eggs, milk and sugar until well combined.
2. Spread over top of apple mixture in baking dish.
3. **BAKE for 15-20 minutes** or until lightly browned.