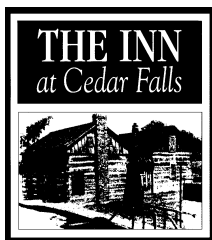


# APPLE UPSIDE-DOWN BISCUIT CAKE



**Ellen Grinsfelder,  
Innkeeper,  
Inn at Cedar Falls,  
Hocking Hills**

*Ellen Grinsfelder has co-owned and operated the Inn at Cedar Falls since August 1987.*

*The Inn was created and developed by Ellen's mother Anne Castle. They ran the business jointly until 1991 at which time Anne passed away.*

*Currently, Ellen serves as a member of the marketing committee for the Select Registry and as past Regional Director and board member. She received the Small Business Person of the year award from the Logan-Hocking Chamber of Commerce in 1996.*

*In 1997, Ellen was awarded the prestigious Ohio Hotelier of the Year Award from the Ohio Hotel and Lodging Association (OHLA). boards.*

## *Topping*

3 tablespoons butter  
½ cup firmly packed light brown sugar  
1 pound Granny Smith apples, peeled,  
cored and thinly sliced  
vanilla ice cream

Heat butter in 10-inch ovenproof skillet. Once melted, stir in brown sugar and remove from heat. Spread mixture evenly in skillet. Arrange apples overlapping one another in a 9x13 pan.

## *Biscuit Cake*

1 cup flour  
¼ cup sugar  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
½ teaspoon cinnamon  
5 tablespoons cold butter, cut into pieces  
½ cup buttermilk

Preheat oven to 375°F. Blend all dry ingredients in a food processor. Add butter and pulse until mixture resembles coarse meal; transfer to a bowl. Add buttermilk, stirring just until mixture is moistened. Drop batter on top of apples and gently spread, leaving a 1-inch border around edge of skillet. Bake cake in oven until golden brown and firm to the touch, 25 to 30 minutes. Cool cake in skillet for 3 minutes and invert onto a platter. Serve warm with ice cream on top.

*Serves 8*

## **Suggested OHIO PROUD Wines:**

Klingshirm Delaware Ice Wine and Firelands Riesling Champagne