

Cranberry Upside Down Cake Recipe

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This recipe can be modified to make any other upside down cake. Just add the butter and brown sugar to the bottom, change the fruit, and mix up the cake batter. You will be good to go!



For the Downside-Up part:

6 tablespoons butter

1 cup firmly packed brown sugar

1/2 teaspoon cinnamon

1 teaspoon orange zest

2 cups fresh cranberries

1/2 cups chopped walnuts (add more based on your preference)

For the cake:

12 tablespoons butter, soft

7/8 cup sugar

1 egg yolk

2 large eggs

1 teaspoon vanilla extract

2/3 cup sour cream, room temperature

1/2 teaspoon salt

1 3/4 cup cake flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1. pre-heat oven to 350 degrees
2. To make the upside down part:
 1. place 6 tablespoons butter in the 9" round cake pan
 2. Place the pan in the oven for 4-5 minutes until the butter is just melted
 3. Stir together the brown sugar and cinnamon and spread the mixture evenly across the butter.

You will also do a little stirring in the pan to make it even.

4. Spread the cranberries, nuts, and orange zest over the brown sugar and butter. Gently press the berries into the brown sugar.

3. To make the cake:

1. Cream together the butter, sugar, and egg yolk.

2. Whisk in the remaining eggs and continue to whisk to let the sugar dissolve. Whisk in the vanilla, salt, and sour cream.

3. Mix together the flour, baking powder, and baking soda. Whisk everything together until the batter is smooth and lump free. (The benefit of using cake flour is that it can be mixed a long time without negatively impacting the cake. You can also use all-purpose flour but if you mix the batter too long, the cake will become tough and will have "chimney" bubbles.)

4. Pour the batter over berries. The batter is very thick, so don't freak out. Just spread it with the back of the spatula. As it cooks, it will spread into the berries.

5. Bake for 50-60 minutes. The center of the cake should be dry to the touch. A toothpick or skewer inserted into the center of the cake should come out clean.

6. Remove the cake from the oven and let it rest on a cooling rack for 5-10 minutes. Don't let it set much longer before the bottom will begin to set and it may not come out of the pan correctly.

7. Invert the cake onto a plate that can handle the heat. Gently remove the cake pan. If any topping sticks to the pan, scrape it off the pan and onto the cake. Allow the cake to cool another 15 minutes at least before serving.

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