THE J.M. SMUCKER Co

Summertime Upside Down Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	12	N/A

Ingredients

- 1/3 cup butter, melted
- 2/3 cup packed brown sugar
- 2 cups blueberries
- 1/2 cup butter, softened
- 3/4 cups granulated brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups Robin Hood® Best For Cake & Pastry Flour

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- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup Carnation® Regular, 2% or Fat Free Evaporated milk
- 2 oz white chocolate, melted, optional

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Place melted butter in an 8” (1.5L) baking dish. Swirl it around to cover bottom of dish. Sprinkle butter with brown sugar and pat down. Sprinkle berries over sugar. Reserve.

Step 2:

Cream butter, sugar and vanilla in large bowl using an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and mix until combined.

Step 3:

Mix flour, baking powder and salt together in a separate large bowl. Add half of dry mixture to wet ingredients. Add evaporated milk and then remaining dry mixture. Make sure to scrape bottom of bowl once or twice.
Spoon batter into pan and spread evenly.

Step 4:

Bake in preheated oven 30 to 35 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on wire rack for 5 minutes. Invert onto a serving plate. Drizzle with melted chocolate if desired.

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