THE J.M. SMUCKER Co

Cranberry Upside-Down Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	9	N/A

Ingredients

- 1/4 cup (50 mL) butter, melted
- 3/4 cup (175 mL) packed brown sugar
- 2 cups (500 mL) cranberries
- 1/2 cup (125 mL) butter, softened
- 3/5 cup (175 mL) granulated sugar
- 1 egg
- 1 tbsp (15 mL) grated lemon zest (optional)
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) plain yogurt or buttermilk

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 2:

Pour melted butter into a 9” (2L) square baking dish. Brush butter up sides. Sprinkle brown sugar over bottom of pan. Place cranberries over sugar.

Step 3:

Cream butter and sugar in large mixing bowl until light. Beat in egg, lemon zest and vanilla.

Step 4:

Combine flour, baking soda and salt in a small mixing bowl. Stir into creamed mixture alternating with yogurt, starting and ending with dry mixture. Spread batter over cranberries.

Step 5:

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted in centre comes out clean. Cool on rack for 5 minutes. Run knife around edges of pan and invert cake onto serving plate. Serve warm or room temperature.

Images

