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Cranberry Upside Down Cake

By Joan Bernhardt

Ingredients:

9" cake pan
9 total tablespoons of butter
1 total cup of sugar
1 package (12 oz.) of fresh cranberries (Can use 1 lb. of frozen cranberries)
1 1/4 cups of flour
1 1/2 tsps. baking powder
1/4 tsp. salt
1 egg
1 tsp. vanilla
1 tsp. orange zest or grated orange rind
1/2 milk
1/2 cup currant jelly

Melt 3 tbs. butter and pour into cake pan; swirl around the bottom and sides.
Sprinkle 1/2 cup sugar over butter. Spread the bag of cranberries over butter and pat down so they are even.

Sift together 1 1/4 cups flour, 1 1/2 tsps. baking powder, and 1/4 tsp. salt. Set aside.

In a mixer or with a hand-held mixer, combine 6 tbs. melted butter, 1/2 cup sugar, 1 egg, 1 tsp. vanilla. and 1 tsp. orange zest.

Pour out 1/2 cup milk and with the mixer running slowly, add about 1/3 of flour mixture and milk to wet ingredients and mix, then the next 1/3 of milk and flour mix, and finally the last of the milk and flour. Do not over mix.

Spread the cake mixture over the berries in the cake pan. Spread evenly to the edges of the pan. Bake at 350 for approximately 40 minutes or until a toothpick inserted into the top cake part comes out clean.

Cool on a rack for 15 minutes only. Take a butter knife and run it around the edges of the cake to loosen it. Then place a plate over the cake and invert. The cake will slide out easily because of the buttered bottom and because it is still warm.

Finally, melt 1/2 cup of currant jelly in the micro and, with a small brush, spread a thin layer over the top of the upside down cake. It will add an extra flavor and make the berry top shiny.