

Blueberry Upside-Down Mini Cakes

A nice way to use up some leftover blueberries.

Ingredients

- 2 cups frozen blueberries
- 1 lemon, zested and juiced, divided
- 2 tablespoons white sugar
- 2 tablespoons unsalted butter
- 2 tablespoons brown sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{2}$ cup white sugar
- 2 eggs
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 1 $\frac{1}{4}$ cups all-purpose flour
- 1 $\frac{3}{4}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon ground ginger
- 1 pinch salt
- $\frac{1}{2}$ cup milk

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Butter six 4-inch ramekins and place in a 9×13-inch baking pan.
2. Mix blueberries, lemon zest, and 2 tablespoons white sugar together in a small bowl.
3. Microwave 2 tablespoons butter in a microwave-safe bowl until melted, about 30 seconds. Stir in brown sugar. Spread equal amounts into the bottom of each ramekin. Divide the blueberry mixture evenly into the ramekins.
4. Beat $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup white sugar in a large bowl using an electric mixer until fluffy. Add eggs 1 at a time, mixing after each addition. Mix in lemon juice

and vanilla extract. Add flour, baking powder, ginger, and salt; stir until combined. Mix in milk. Spoon batter into the ramekins over the blueberry mixture.

5. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 35 minutes.
6. Let cool in the ramekins for 5 minutes. Run a knife around the edges of the cakes; invert onto a plate.

SOURCE : ALLRECIPES