

Grandma Sharon's Fresh And Fabulous Cranberry Upside Down Cake

Ingredient

For the Cranberry Cake Crust:

- 5 tablespoons of butter (70 grams)
- 2/3 cup (140 grams) light brown sugar
- 8 oz. (227 grams) fresh cranberries

For the cake batter:

- 1 1/3 cups (200 grams) flour
- 2 teaspoons of baking powder
- 1/4 teaspoon of salt
- 1/2 cup of butter (113 grams)
- 1 cup (200 grams) of sugar
- 1 teaspoon of vanilla extract
- 2 large eggs
- 1/2 cup of milk (125 ml)
- 1/4 teaspoon of cream of tartar

Instructions

Prepare the cake:

- Grease and flour a 9 inch (22 -23 cm) spring pan.
- Wash the cranberries, check for spoiled ones and if you find some, throw them away.
- Melt the butter in a small sauce pan, add the sugar and stir until the sugar has started to caramelize.
- Pour the mixture into the prepared pan, sprinkle evenly the cranberries on top.
- Mix the flour with baking powder and salt using a whisk.
- Beat the butter with sugar until light and fluffy.
- Add the vanilla extract and scrape the sides to make sure that the batter is mixed evenly.

- Add the egg yolks, one at a time. Mix well.
- Add 1/3 of the flour, then half of the milk, then again 1/3 of the flour, milk, and the rest of the flour.
- Beat the egg whites with the cream of tartar until they hold stiff peaks when the beater is slightly raised.
- Using a spatula, fold the egg whites into the cake batter.
- Pour the cake batter onto the cranberry-sugar butter bottom.
- Bake at 350°F (175°C) for 25-35 minutes.