

## Caramelized Cranberry Upside Down Cake



✓ Pretty ✓ Easy ✓ Festive ✓ Yum

This cake has it all. It's a rustic hand-mixed cake and uses a cast iron skillet for a cake pan. It's easy to whip up and looks so pretty on your cake stand with its glistening caramelized cranberries.

### Ingredients:

#### For caramelized cranberry top:

4 tablespoons butter  
¾ cup muscovado sugar or light brown sugar  
3 cups cranberries (fresh or frozen, both fine)

#### For batter:

1-½ cup all-purpose flour  
2 teaspoons baking powder  
¾ teaspoon salt  
1 teaspoon cardamom

¾ cup - 1 cup sugar (Less sweet vs more sweet? You decide.)

Lemon zest from 1 lemon or 1 orange

¾ cup mascarpone cheese (you can substitute full-fat yogurt or buttermilk)

½ cup melted brown butter, cooled to slightly warm

2 large eggs

½ teaspoon vanilla

### Method:

1/ Pre-heat oven to 350F/180C

2/ Put a well-seasoned 10" cast iron on the stove and melt the first 4 tablespoons of butter on low heat. Once butter is melted, add the muscovado or brown sugar and cook on medium heat until it's melted and bubbling. Feel free to stir with a silicone spatula.

3/ Once the butter and sugar are melted, remove from heat and add the cranberries in a single layer. Set aside while you make the batter.

4/ You can just dump everything into one bowl and whisk, but for even distribution I recommend using 2 bowls as follows: In a smaller bowl, whisk together until uniform all the wet ingredients plus the sugar: eggs, mascarpone, melted butter, vanilla, sugar and zest.

5/ In a larger bowl, whisk together all the dry ingredients: flour, baking powder, salt, cardamom.

6/ Add the wet ingredients to the dry ingredients and mix by hand until smooth.

7/ Spoon over the cranberries carefully so you don't accidentally lift them and mix them into the batter. Smooth with a spatula so the batter is evenly distributed across the pan.

8/ Place the pan on a baking sheet (in case of spillover) and bake in the oven for approximately 45-55 minutes. Start checking at 45. It's done when the cake is cooked through and springs to the touch, the top is golden brown, and small cracks start to appear on the top.

9/ When the cake is done baking, take it out of the oven and wait 3-5 minutes for it to cool slightly.

Be very careful with this part. The pan and the caramel will be lava hot.

10/ Run a butter knife or spatula along the edge of the pan, and slightly getting under to the fruit layer to loosen the cake. You'll need a platter or tray larger than the diameter of the pan. Using oven mitts or kitchen towels, carefully place the platter over the pan. Use one mitt/towel to cover the handle side of the pan and one to cover the other side. Place your hands carefully (with oven mitt or towel protection) on either edge with your thumbs on the bottom of the platter and your fingers under neat the bottom of the pan. Now in one fluid motion flip it so the platter is under the pan and the bottom of the pan is on top. Carefully unmold the cake by removing the pan. If any cranberries stuck to the pan, carefully remove them and set them in their spots.

Enjoy!