

Cranberry Upside-Down Cake

Ingredients

2	Eggs (separated into yolks & whites)	1/2 cup	Butter (room temperature)
3/4 cup	Brown Sugar	1 cup	Granulated Sugar
4 Tbsp	Butter	1 tsp	Vanilla
2 1/4 cups	Fresh Cranberries, about 8 oz	1/2 cup	Milk
1	Orange (zest and juice, divide)	1/4 tsp	Cream of Tartar
1 1/2 cups	All-purpose Flour		
2 tsp	Baking Powder		
1/4 tsp	Salt		

Preheat oven to 350F. Combine brown sugar and 4 Tbsp butter in 9-inch round cake pan and place in the oven. When butter has melted, stir and continue cooking for 5 minutes. Remove the pan from oven and set on cooling rack. In a bowl, toss cranberries with orange juice. Sprinkle cranberries over brown sugar/butter mixture. In medium bowl, combine flour, baking powder and salt, set aside. In mixing bowl, beat granulated sugar with 1/2 cup butter for 4 minutes. Beat in egg yolks. Add in vanilla and orange zest. Add 1/3 of flour mixture and beat on low speed until combined. Continue, alternating 1/4 cup milk, 1/3 of flour mixture, 1/4 cup milk and 1/3 flour mixture until combined. With clean beaters, beat egg whites with cream of tartar until soft peaks form. Fold egg whites into batter. Spread batter over cranberry layer. Bake cake for 35-45 minutes until toothpick inserted into the center of the cake comes out clean. Cool cake in the pan on a cooling rack for 15 minutes, then carefully invert onto a serving plate. Serve warm with whipped cream.

