

Cranberry Upside-Down Cake
Courtesy of Patsy Fisk
December 2014

Melt a stick of butter; pour into bottom of a Bundt pan.
Add 1.5 cups of light brown sugar, over butter, evenly around bottom the pan.
Clean a 1 lb. bag of cranberries. Add the clean cranberries to the Bundt pan.

Prepare batter for a pound cake (box mix) adding one extra egg.

Pour the pound cake over the butter, brown sugar, and cranberries in the Bundt pan.

Bake at 350 degrees for 45 minutes or until a toothpick inserted into the cake comes out clean.

Run a knife around the inside and outside edges of the pan.
Let it rest for 15 minutes.
Run the knife around again.

Turn it over, upside-down on the serving plate. Let it rest for 5 minutes.
Remove the Bundt pan.

Serve with Cool whip or whipped heavy whipping cream beat into peaks. Note: As the cake bakes, the cranberries will raise into the batter.