
Citrus Upside Down Cake

Total time: 50 min Yield: 12 to 16 servings

Ingredients

1 1/3 cup brown sugar (packed)
3/4 cup butter (divided)
1/4 cup water
5-6 oranges, lemons, grapefruits or tangerines (peeled and thinly sliced)
2 cup all-purpose flour
2 tsp baking powder
1 pinch ground cinnamon (optional)
1 pinch ground cardamom (optional)
4 eggs (room temperature)
2 cup granulated sugar
1 cup milk
whipped cream

Prep Time: 30 min Cooking Time: 20 min Total Time: 50 min

Instructions

Preheat oven to 350°F. Coat a 9" x 13" baking pan with cooking spray. Set aside.

In a medium bowl, stir together brown sugar, 1/2 cup melted butter and water until combined. Spread evenly over bottom of prepared pan. Place fruit slices over brown sugar mixture, overlapping as necessary. Set pan aside.

In a medium bowl stir together flour, baking powder, cinnamon and cardamom, if using; set aside. In a large mixing bowl beat eggs with an electric mixer on high speed about 4 minutes or until slightly thickened. Gradually add granulated sugar, beating on medium speed for 4 to 5 minutes or until light and fluffy. Add half of the flour mixture and beat on low to medium speed until incorporated. Repeat with remaining flour. Mixture will be thick.

In a small saucepan, heat and stir milk with 1/4 cup butter, until butter melts; add to batter, beating until combined. Carefully pour batter into the prepared pan over citrus slices.

Bake 45 minutes or until a wooden toothpick inserted near the center comes out clean (avoid checking cake too early, as it may sink in the center). Remove; cool on a wire rack for at least 20 minutes. Loosen sides of cake; invert onto serving platter. Spoon any remaining brown sugar mixture in pan over top of cake. Cool. Serve this delicious cake topped with whipped cream and paired with a sparkling dessert wine or mulled cider.

Recipe brought to you by:

Chef Lee Anne Wong