

Cherry Upside Down Cake (dessert)

Prep: 20 mins. Cook Time: 1 hr. Serves: 12

Cherry Topping

2 c. fresh cherries, pitted and sliced

½ c. unsalted butter

½ c. brown sugar

1 tsp. vanilla extract

Cake

1-1/2 c. all-purpose flour

2 tsp. baking powder

1 c. granulated sugar

1/4 tsp. salt

½ c. milk, room temperature

2 large eggs, room temperature

1 stick of butter, softened

1 tsp. cake batter extract (can also use vanilla extract)



Instructions

1. Preheat oven to 350 degrees F.

Line the bottom of a 9-inch cake pan with parchment paper and lightly grease with cooking spray.

Arrange cherries, cut side down in the cake pan.

Using a small saucepan, melt the butter with the brown sugar on the stove, then spread the mixture over the cherries.

2. In a large bowl, mix flour, baking powder, sugar and salt together.

In a separate bowl, beat sugar, butter, eggs and vanilla until smooth, then fold in the flour mixture until blended.

3. Pour the batter into the prepared cake pan.

4. Bake the cake 50-55 minutes or until golden brown and a toothpick in the center comes out clean.

Let cake cool for 15 minutes then remove from pan.