

Dessert

Double-Cherry Upside-Down Cake

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Servings: 12

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 20 minutes

Juices released from the fruit make for a moist cake. The batter comes to the top of the pan and threatens to spill over. It shouldn't but just in case, bake on a foil lined baking sheet.

cooking spray

2 tablespoons butter, melted

1/3 cup packed brown sugar

2 cups fresh Rainier cherries, pitted

2 cups fresh Bing cherries, pitted

6 3/4 ounces (1 1/2 cups) all-purpose flour

2 teaspoons baking powder

1/4 teaspoon salt

1/4 teaspoon baking soda

3/4 cup granulated sugar

6 tablespoons butter, softened

3 tablespoons canola oil

1 1/2 teaspoons vanilla extract

2 large eggs

1 cup fat-free buttermilk

Preheat the oven to 350 degrees.

Coat a 9-inch springform pan or cake pan with 3-inch sides with cooking spray. Line the bottom of the pan with parchment paper. Coat the paper with cooking spray. If using a springform pan, wrap the outside and bottom of the pan tightly with a double layer of heavy-duty foil.

Drizzle the melted butter over the parchment in the bottom of the pan. Sprinkle with brown sugar. Arrange the cherries in a single layer over the brown sugar. Place the pan on a baking sheet lined with foil.

Weigh or lightly spoon the flour into dry measuring cups; level with a knife. Combine the flour, baking powder, salt and baking soda, stirring with a whisk. Set aside.

Place the granulated sugar, softened butter and oil in a large bowl. Beat with a mixer at medium speed until well blended (about 3 minutes). Beat in the vanilla. Add the eggs, one at a time, beating well after each addition. Add the flour mixture and buttermilk alternately to the oil mixture, beginning and ending with flour mixture (the batter will be thick). Spread the batter evenly over the cherries in the pan.

Bake for 30 minutes.

Reduce the oven temperature to 325 degrees (do not remove the cake from the oven).

Bake for 25 to 30 minutes or until a wooden pick inserted in the center comes out clean. Cool in the pan on a wire rack for 10 minutes.

Loosen the cake from the edges of the pan with a knife. Invert onto a wire rack.

Per Serving (excluding unknown items): 439 Calories; 13g Fat (25.9% calories from fat); 8g Protein; 72g Carbohydrate; 2g Dietary Fiber; 56mg Cholesterol; 246mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 Other Carbohydrates.