

Cranberry Upside-Down Cake II

Mrs. Raymond E. Pierce - Hartselle, AL
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Yield: 1 eight-inch cake

1 1/3 cups sugar, divided
4 cups fresh cranberries, divided
5 egg yolks
1 1/2 cups sugar
3/4 cup water
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 teaspoons grated lemon rind
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
7 egg whites
1/2 teaspoon cream of tartar
CREME CHANTILLY
2 cups whipping cream
2 tablespoons powdered sugar
2 teaspoons cream sherry

Preheat the oven to 325 degrees.

Grease two eight-inch square baking pans. Sprinkle 1/3 cup of sugar in each pan. Place two cups of cranberries evenly in each pan. Sprinkle 1/3 cup of sugar over the cranberries in each pan. Cover with foil. Bake for 30 minutes. Uncover and cool.

Reset the oven to 350 degrees.

In a large bowl, combine the egg yolks, 1-1/2 cups of sugar, water, oil, vanilla and lemon rind. Beat well.

In a bowl, combine the flour, baking powder and salt. Add to the egg yolk mixture, beating until smooth.

In a bowl, combine the egg whites (at room temperature) and cream of tartar. Beat until soft peaks form. Fold into the batter. Spoon the batter evenly into the pans.

Bake for 35 to 40 minutes or until the cake tests done. Cool for 5 minutes. Invert the cake onto a cooling rack.

Make the Creme Chantilly: In a large mixing bowl, combine the whipping cream, powdered sugar and sherry. Beat until soft peaks form. Set aside.

Stack the cake layers onto a plate. Frost the cake with the Creme Chantilly by spreading or piping around the sides of the cake.

Per Serving (excluding unknown items): 6402 Calories; 314g Fat (43.5% calories from fat); 76g Protein; 844g Carbohydrate; 23g Dietary Fiber; 1716mg Cholesterol; 4213mg Sodium. Exchanges: 12 1/2 Grain(Starch); 4 1/2 Lean Meat; 3 Fruit; 1 1/2 Non-Fat Milk; 60 1/2 Fat; 39 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	6402	Vitamin B6 (mg):	.8mg
% Calories from Fat:	43.5%	Vitamin B12 (mcg):	3.8mcg
% Calories from Carbohydrates:	51.9%	Thiamin B1 (mg):	2.2mg
% Calories from Protein:	4.6%	Riboflavin B2 (mg):	3.4mg
Total Fat (g):	314g	Folacin (mcg):	538mcg
Saturated Fat (g):	131g	Niacin (mg):	16mg
Monounsaturated Fat (g):	125g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	34g	Alcohol (kcal):	25
Cholesterol (mg):	1716mg	% Refused:	0.0%
Carbohydrate (g):	844g	Food Exchanges	
Dietary Fiber (g):	23g	Grain (Starch):	12 1/2
Protein (g):	76g	Lean Meat:	4 1/2
Sodium (mg):	4213mg	Vegetable:	0
Potassium (mg):	1577mg	Fruit:	3
Calcium (mg):	1339mg	Non-Fat Milk:	1 1/2
Iron (mg):	17mg	Fat:	60 1/2
Zinc (mg):	6mg	Other Carbohydrates:	39
Vitamin C (mg):	59mg		
Vitamin A (i.u.):	8788IU		
Vitamin A (r.e.):	2508RE		

Nutrition Facts

Amount Per Serving		
Calories	6402	Calories from Fat: 2782
% Daily Values*		
Total Fat	314g	483%
Saturated Fat	131g	653%
Cholesterol	1716mg	572%
Sodium	4213mg	176%
Total Carbohydrates	844g	281%
Dietary Fiber	23g	92%
Protein	76g	
Vitamin A		176%
Vitamin C		99%
Calcium		134%
Iron		97%

* Percent Daily Values are based on a 2000 calorie diet.