

# Pineapple Upside Down Cake

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## CAKE

1 1/2 cups fresh cranberries  
2 tablespoons chopped walnuts  
1 teaspoon orange rind, grated  
1/2 cup butter, softened and divided  
1/2 cup packed dark-brown sugar  
2 tablespoons freshly squeezed orange juice  
1/4 teaspoon cinnamon  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 cup granulated sugar  
1 teaspoon vanilla extract  
1 egg  
1/2 cup fat-free buttermilk

## GLAZE

1 cup confectioner's sugar  
1 teaspoon butter, melted  
2 tablespoons freshly squeezed orange juice

Preheat the oven to 350 degrees.

Coat a 9-inch square or a 9- or 10-inch round baking pan with cooking spray and dust with flour.

In a small bowl, combine the cranberries, walnuts and orange rind.

In a small saucepan, melt two tablespoons of the butter over medium heat. Stir in the brown sugar, orange juice and cinnamon. Cook for 3 minutes, stirring constantly. Pour into the baking pan. Sprinkle with the cranberry mixture.

In a medium bowl, whisk the flour, salt and baking powder.

In a large mixing bowl with an electric mixer set on medium, beat the granulated sugar and remaining butter until creamy.

Add the vanilla, egg, buttermilk and flour mixture. Spoon over the cranberries.

Bake for 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 5 minutes. Invert onto a rack to finish cooling.

For the Glaze: In a small bowl, beat the confectioner's sugar, melted butter and orange juice. Drizzle over the cake.

Slice to serve.

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Per Serving (excluding unknown items): 3027 Calories; 112g Fat (32.7% calories from fat); 31g Protein; 486g Carbohydrate; 12g Dietary Fiber; 471mg Cholesterol; 2608mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Fruit; 21 Fat; 21 1/2 Other Carbohydrates.