

Blackberry Upside Down Cake

This blackberry cake is easy to make with ingredients you have on hand. Great to take to a party or picnic. Use a cake plate that is wider than the cake; the berries and juice run down the sides when it is turned upside-down. It looks gorgeous when done!

Prep Time: 15 mins

Cook Time: 45 mins

Additional Time: 30 mins

Total Time: 1 hr 30 mins

Servings: 10

Yield: 1 9-inch cake

Ingredients

Topping:

- ¼ cup brown sugar
- 2 tablespoons butter
- 2 cups fresh blackberries
- ¾ cup white sugar

Cake:

- 1 cup white sugar
- ½ cup butter, softened
- 2 large eggs
- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup milk
- 1 teaspoon vanilla extract

Steps

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment.
2. Melt brown sugar and 2 tablespoons butter together in a saucepan over medium heat. Add blackberries to brown sugar mixture; cook and stir until mixture bubbles, 1 to 3 minutes. Stir ¾ cup white sugar into berries, crush berries slightly with a fork, and continue cooking until berries are hot and slightly broken-down, about 5 minutes more; remove from heat and pour into a 9-inch cake pan.
3. Beat 1 cup white sugar and ½ cup butter together in a bowl with an electric mixer until light and fluffy; beat in eggs.
4. Whisk flour, baking powder, and salt together in a bowl. Alternately stir flour and milk into butter mixture, beginning and ending with the flour mixture. Mix vanilla into batter.

5. Pour batter over blackberry mixture in the 9-inch cake pan. Place cake on prepared baking sheet in case of spillage as it bakes.
6. Bake cake in the preheated oven until cooked through, 35 to 40 minutes. Let cake cool in the pan until warm, but not completely cooled, about 30 minutes. Run a knife along the inside edge of the pan to separate cake from the sides, place a cake plate over the top of the pan, and flip the pan. Lift the pan slowly to release the cake from the pan.