



Berry Upside Down Cake

Ingredients Checklist

- 2 Tbsp. PLUS 1/4 cup Brummel&Brown Original Buttery Spread
- 1/3 cup firmly packed light brown sugar
- 2 cups fresh raspberries
- 1 cup blackberries
- 1 1/3 cups all-purpose flour
- 2 tsp. baking powder
- 2/3 cup sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 tsp. grated lemon peel
- 2/3 cup milk

Directions Checklist

- Gather ingredients - use Ingredients Checklist to mark off each one.
- Preheat oven to 350 degrees Fahrenheit.
- Coat 9-inch round cake pan with non-stick cooking spray.
- In a small bowl, melt 2 Tbsp. Brummel&Brown Original Buttery Spread and combine with brown sugar.
- Crumble mixture over bottom of pan and pat into an even layer.
- Top with berries and set aside.
- In a medium bowl, combine flour with baking powder; set aside.
- In a large bowl, beat sugar with 1/4 cup of Brummel&Brown Original Buttery Spread with electric mixer until creamy.
- Beat in egg.
- Alternately beat in flour mixture and milk until blended.
- Pour over berries.
- Bake 40 to 45 minutes until toothpick inserted in center comes out clean.
- Cool 5 minutes on wire rack; invert onto serving plate.
- Serve warm or at room temperature and dust with confectioners' sugar if desired.