

Sour Cherry Upside-Down Cake

from In Our Grandmothers' Kitchens

Ingredients:

for the topping:

1/4 cup (1/2 stick) sweet butter
3/4 cup brown sugar, firmly packed
2 cups pitted sour cherries

for the cake:

1/2 cup (1 stick) butter, at room temperature
1 cup sugar
2 eggs
1/4 teaspoon salt
1 tablespoon baking powder
1-3/4 cups flour
1/2 cup milk
2 teaspoons vanilla

Instructions:

Preheat the oven to 350 degrees.

First make the topping (which goes on the bottom!).

Melt the butter in a 9-inch cast-iron skillet. Stir in the brown sugar and cook, stirring, until it melts and bubbles—3 to 4 minutes. Arrange the cherries on top.

For the cake cream together the butter and sugar. Beat in the eggs, 1 at a time. Add the baking powder and salt. Stir in the flour alternately with the milk, beginning and ending with the flour. Stir in the vanilla, and pour the batter over the cherry mixture.

Bake the cake until a toothpick inserted into the center (but not too far down; don't hit the cherries!) comes out clean, about 40 minutes. If the cake is brown but not done before this happens, decrease the oven temperature and continue baking.

Allow the cake to cool for 5 to 10 minutes. Loosen the edges with a knife, and invert the cake onto a serving plate held over the skillet. Turn upside-down. Remove pan.

Serve alone or with whipped cream. Serves 8.