



CRANBERRY UPSIDE DOWN CAKE

- 1/4 Cup butter
- 3/4 Cup Sugar
- 1 Tablespoon Grated Orange Rind
- 1/2 Teaspoon Vanilla
- 1 1/2 Cups Raw Cranberries
- 1/3 Cup Sugar
- 2 Tablespoons Orange Juice
- 1 1/3 Cups Cake Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 3/4 Cup Sugar
- 1/4 Cup Shortening
- 1/2 Cup Milk
- 1 Tablespoon Grated Orange Rind
- 1 Teaspoon Vanilla
- 1 Egg

DIRECTIONS

1. Cream butter, 3/4 Cup sugar, vanilla and 1 tablespoon orange rind together and spread in a greased 8 inch round pan.
2. Coat cranberries in 1/3 cup sugar and arrange on top of mixture in the pan.
3. Pour orange juice over cranberries.
4. Sift dry ingredients together into a mixing bowl.
5. Add shortening, milk, orange rind and vanilla.
6. Beat for 2 minutes with an electric mixer.
7. Add egg and 3/4 cup sugar, beat for an additional 2 minutes.
8. Pour over cranberries.
9. Bake in a 350 degree oven for 30 to 35 minutes.
10. When done cooking, loosen cake from the sides of the pan and invert onto serving tray immediately.