



ORANGE CRANBERRY UPSIDE DOWN CAKE

- 1/2 Pound Cranberries
- 2 Oranges
- 2 Tablespoons Butter
- 1 Cup brown Sugar
- 1 1/3 Cups Sifted Cake Flour
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon Salt
- 1/4 Cup Shortening
- 1 Teaspoon Grated Orange Rind
- 3/4 Cup Sugar
- 1 Egg
- 1/4 Cup Evaporated Milk
- 1/4 Cup Orange Juice

DIRECTIONS

1. Wash cranberries and cut in halves.
2. Peel oranges. Divide into sections and remove membranes.
3. Melt butter.
4. Stir in brown sugar.
5. Mix well and spread evenly over the bottom of the pan.
6. Cover with cranberries.
7. Arrange orange sections over cranberries.
8. Sift flour, baking powder and salt together.
9. Cream shortening and orange rind.
10. Add sugar gradually and beat until fluffy.
11. Add egg and beat thoroughly.
12. Mix milk and orange juice.
13. Alternately add dry ingredient and orange milk to creamed mixture.
14. Pour batter over fruit.
15. Bake in a 350 degree oven for 40 minutes.
16. Invert onto a platter.