

# Alice Water's Cranberry Upside Down Cake with Whipped Cream

## Ingredients:

### FOR BOTTOM OF PAN:

1/2 cup butter  
1 cup packed brown sugar  
1 (12-ounce) package whole, fresh cranberries  
1/2 cup chopped pecans toasted

### FOR THE CAKE:

1 1/2 cups flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 cup sugar  
1/2 cup butter softened  
2 eggs separated  
1 teaspoon vanilla extract  
1/2 cup milk

### FOR THE WHIPPED CREAM:

2 cups (1 pint) whipping cream  
2 tablespoons sugar

## Directions:

Heat oven to 350 degrees. In 9-inch-square baking pan, melt 1 stick of butter in oven. Remove pan and stir in brown sugar. Return butter-sugar mixture to oven for 2 min. or until it easily spreads across bottom of pan. Remove pan from oven and immediately arrange cranberries and pecans evenly over bottom of pan.

In medium bowl, stir together flour, baking powder, and salt. In the Bosch bowl equipped with the whips, beat sugar and remain 1 stick of butter until fluffy. Add egg yolks and vanilla. Beat 1 min., scraping bowl often. Add dry ingredients alternately with the milk to the butter mixture. (Start with dry ingredients and end with dry ingredients.) Transfer to another bowl

Thoroughly wash bowl and beaters. In the Bosch bowl with the whips, beat egg whites at medium speed until soft peaks form (tips curl). Fold egg whites into the flour-egg yolk mixture. Spread the batter over the cranberries and pecans in baking pan. Bake for 35-40 min. or until a toothpick inserted into cake comes clean. Cool for 10 min. Using a knife, loosen edges of cake and invert onto a serving platter. Serve cake warm with generous dollop of whipped cream atop each piece.

