

Cranberry Upside Down Cake

Makes: 96 servings

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Ingredients	Weight	Measure
Powdered sugar	3 lb 2 oz	3 qt (11 2/3 cups)
Butter	2 lb 8 oz	2 qt (8 cups)
Salt	1/2 oz	2 1/4 tsp
Eggs, whole	1 lb 4 oz	2 1/3 cups
Egg yolks	10 oz	1 1/8 cups
Vanilla extract	2 1/2 oz	1/3 cup
All-purpose flour	2 lb 8 oz	2 1/2 qt (9 3/4 cups)
Brown sugar	2 lb	1 qt (4 1/2 cups)
Butter	10 oz	1/4 qt (1 1/4 cups)
Cranberries, fresh or frozen (thawed), drained	2 lb 12 oz	2 qt (8 1/3 cups)
Orange juice	6 oz	2/3 cup

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	270	
Total Fat	13 g	
Protein	3 g	
Carbohydrates	35 g	
Dietary Fiber	NA	
Saturated Fat	8 g	
Sodium	190 mg	

Directions

1. Place sugar, butter and salt in mixer bowl.
2. Beat with paddle on high speed 5 minutes until light and fluffy. Scrape down.
3. Add eggs, egg yolks, and vanilla.
4. Mix on low speed until blended. Scrape down.
5. Fold flour into egg mixture until blended. Do not overmix.
6. Heat brown sugar and butter over medium heat in saucepan until melted.
7. Pour into prepared 16 x 24 inch sheet pan.
8. Arrange cranberries over sugar mixture in pan.
9. Pour orange juice over cranberries.
10. Spoon cake batter over cranberries. Gently spread batter over top.
11. Bake at 350 degrees F for 30 to 45 minutes until toothpick inserted into center comes out clean. Remove from oven.
12. Cool 3 to 5 minutes.
13. Invert cake out of pan.