THE J.M. SMUCKER Co

Summertime Upside Down Cake

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	12	N/A

Ingredients

- 1/3 cup (75 mL) butter, melted
- 2/3 cup (150 mL) packed brown sugar
- 2 cups (500 mL) blueberries
- 1/2 cup (125 mL) butter, softened
- 3/4 cup (175 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 1/2 tsp (7 mL) baking powder
- 1/4 tsp (1 mL) salt
- 3/4 cup (175 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 2 oz (57 g) white chocolate, melted (optional)

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Place melted butter in an 8” (1.5 L) baking dish. Swirl it around to cover bottom of dish. Sprinkle butter with brown sugar and pat down. Sprinkle berries over sugar. Reserve.

Step 2:

Cream butter, sugar and vanilla in large bowl using an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and mix until combined.

Step 3:

Mix flour, baking powder and salt together in a separate large bowl. Add half of dry mixture to wet ingredients. Add evaporated milk and then remaining dry mixture. Make sure to scrape bottom of bowl once or twice.

Step 4:

Spoon batter into pan and spread evenly.

Step 5:

Bake in preheated oven 30 to 35 minutes or until a toothpick inserted in centre of cake comes out clean. Cool on wire rack for 5 minutes. Invert onto a serving plate. Drizzle with melted chocolate if desired.

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