

## Blueberry Upside-Down Cake



### Ingredients:

1½ cups all-purpose Flour  
2½ tsp Baking Powder  
1 cup (2 sticks) unsalted Butter @ room temperature  
¾ cups brown Sugar  
2 Eggs  
2 tsp Vanilla extract  
⅔ cup Milk  
¾ cup firmly packed brown Sugar  
1½ cups of fresh Blueberries

### Directions:

Set oven rack in center of oven and set to 350°.  
Whisk together the flour, baking powder, and salt in a small bowl until thoroughly combined, at least 30 seconds.  
Beat ¾ cup of the butter and ¾ cup of brown sugar together in a large deep bowl with an electric hand mixer until light in color and fluffy, 3 to 4 minutes.  
Beat in the eggs and vanilla for 30 seconds.  
Add the flour mixture to the butter mixture in thirds, alternating with half of the milk, beating until combined, and scraping the bottom of the bowl between each addition.  
Set aside  
Melt the remaining ¼ cup of butter in a 10 inch cast iron skillet over medium heat.  
Stir in the brown sugar.  
When incorporated, remove from the heat and sprinkle with the blueberries.  
Pour the batter over the blueberries in the skillet.  
Move the skillet to a baking sheet and transfer to the pre-heated oven. Bake for 30-40 min, or until golden and a toothpick inserted in the center comes out clean.  
Run a thin offset spatula or knife around the edge of the cake to loosen it, and let the cake cool for 5 minutes.  
Place a serving platter over the cake, then invert the platter and skillet so that the loosened cake drops onto the platter.  
Cut and serve warm.