

# Upside Down Cake

## Theresa Cherwonka

Preheat oven to 350.

Melt 3 tbsp butter or margarine in an 8" square baking pan.

Sprinkle with  $\frac{1}{2}$  c lightly packed brown sugar.

Spread over the sugar first: 3 sliced apples, or 20 oz sliced canned peaches or plums or whatever fruit you have. For rhubarb or raspberries increase sugar to 1 cup. (put raspberries about 1" thick)

Cream  $\frac{1}{2}$  c shortening and  $\frac{3}{4}$  cup sugar. Add 1 egg, 1 tsp vanilla and beat until fluffy. Blend together  $1\frac{3}{4}$  c flour, 3 tsp baking powder, and  $\frac{1}{2}$  tsp salt. Add to cream mixture alternating with  $\frac{3}{4}$  cups milk.

Beat well after each addition.

Pour batter over prepared fruit in 8" pan. Bake at 350 for 35 – 45 minutes. Serve warm with ice cream if desired.

Note: if you double or  $1\frac{1}{2}$  X recipe for a bigger pan, then you must bake longer.