



## Cranberry Upside Down Coffee Cake

2/3 cup packed brown sugar  
1/3 cup butter  
1 1/4 cups cranberries, halved  
1/2 cup chopped pecans

1/2 cup butter, room temperature  
3/4 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 cup sour cream  
1 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt

### Directions:

1. Preheat oven to 325 degrees F. Wrap the outside of a 8 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, baking soda, cinnamon and salt. Set aside.
2. In a saucepan over medium heat, combine brown sugar and 1/3 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with

cranberries and pecans.

3. In a large bowl, cream together the butter and  $\frac{3}{4}$  cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream. Pour batter into prepared pan.

4. Bake in the preheated oven for 75-80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Drizzle with melted white chocolate or candy melts if desired. Serve warm.