



Cranberry Pumpkin Upside Down Cake

Celebrate the season! This delicious pumpkin upside down cake bakes in the pan with a sweet and tangy cranberry topping. Made with our [Pumpkin Bread Mix](#).

Ingredients

- 1 bag [Pamela's Pumpkin Bread Mix](#)
- 3 eggs, large
- ½ cup butter, melted
- ¾ cup milk or orange juice
- ¼ cup brown sugar
- ¼ tsp baking powder
- Caramel Fruit Topping
- 4 TBSP butter
- ½ cup brown sugar
- 10 oz. or 2 ½ cups fresh or frozen cranberries
- ¼ cup orange juice

Directions

Pre-heat oven to 350° with rack in the center of the oven.

TOPPING: In a 9 or 10-inch cast iron skillet, melt butter and add brown sugar, stir constantly until melted and starting to bubble heavily. Remove from heat, give a good shake so sugar mixture covers the whole bottom, and allow to cool. If it gets firm when cool, that is great.

Mix cranberries and orange juice in a small heavy bottom pan and cook until cranberries start to pop. Stir and when half the berries are broken down, remove from heat and allow to cool.

CAKE: Mix all liquid ingredients together in a large bowl. Add baking powder, sugar, and Pumpkin Bread Mix and mix well.

In cast iron skillet, spread cool cranberry mixture over the set sugar in the skillet.

Drop cake batter in large spoonfuls over cranberry mixture, filling in the gaps, trying not to move berries. Use all batter, and gently spread to smooth. Bake for approximately 60 minutes, until edges are dark, center is firm to the touch, and the sides are pulling in from the edge. A toothpick will come out clean or with a few crumbs (look for a dark edge about ½-inch wide to be sure the center is cooked all the way). Cool on a wire rack for 15 minutes. Run a sharp knife around the edge, top with parchment paper, turn out onto serving platter or pizza pan, and let cool (parchment makes it much easier to move).

Serve warm or room temperature with a dollop of crème fraiche, vanilla ice cream, or whipped cream for a perfect pairing.

Makes 8 to 10 slices.

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