

## Cranberry Upside-Down Cake

1/4 c. butter  
3/4 c. brown sugar  
1 to 1.5 c. fresh or frozen cranberries  
1/2 c. golden raisins

Preheat oven to 350°. Melt butter in 9-inch round cake pan in oven. Remove and tilt pan to coat sides. Sprinkle brown sugar over butter, then cranberries in one layer. Scatter raisins over berries. Set aside.

### Cake:

1/2 c. soft butter  
3/4 c. brown sugar  
1 tsp. vanilla  
1-1/2 tsp. baking powder  
1/2 tsp. salt  
2 eggs  
2/3 c. milk  
1/3 c. cornmeal  
1-1/4 c. flour

Beat butter, sugar, vanilla and baking powder 3 minutes until very pale. Beat in eggs one and a time; mixture will look curdled. On low speed beat in milk, flour and cornmeal just until blended. Spread batter over mixture in pan. Bake about 1 hour but test after 45 min. Test with wooden pick near center; should come out with moist crumbs.

Cool in pan on rack 5 minutes, then invert onto serving plate. Serve with whipped cream or vanilla ice cream, if desired.

*Submitted by: Linda Head*