Cranberry Upside-Down Cake

Topping

5 Tbsp. unsalted butter

2/3 cup light brown sugar

2-1/4 cups fresh cranberries

Preheat oven to 350 F. Generously coat a 9-inch round cake pan with cooking spray. Place butter and brown sugar in a small saucepan; stir over medium heat until butter has melted, and sugar has dissolved. Continue cooking until sugar starts to caramelize. Remove from heat, pour into prepared cake pan, and sprinkle fresh cranberries evenly over top.

Cake

1-1/3 cups all-purpose flour

1-1/2 tsp. baking powder

1/4 tsp. salt

1 stick butter, softened

3/4 cup sugar

1 egg

1 tsp. vanilla extract

1 tsp. lemon zest

2/3 cup milk

Sift flour, baking powder, and salt together in a small bowl; set aside. In a large bowl, using an electric mixer, beat butter and sugar on medium speed until light and fluffy, scraping down the sides of the bowl as you go. Add egg, vanilla extract, and lemon zest; beat well. Incorporate flour mixture and milk, alternating after each addition and beating at low speed until well blended.

Spread batter evenly over cranberries in prepared pan. Place cake in oven on center shelf; bake for 40 to 50 minutes, or until toothpick inserted in center comes out clean and top is golden brown. Place pan onto wire rack and let stand 10 minutes. Run a butter knife around the inside of pan to loosen cake and overturn onto a plate or platter.

Chantilly Cream

2 cups heavy whipping cream

2 Tbsp. confectioners' sugar

2 tsp. vanilla extract

Zest from one lemon

Cinnamon (optional)

Place whipping cream into large bowl; beat at high speed until soft peaks form. Add confectioners' sugar, vanilla extract, and lemon zest; continue beating until mixture is thick. Refrigerate for one hour. Serve as a garnish on top of cake and sprinkle lightly with cinnamon, if desired. Enjoy!