



## Double-Cherry Upside-Down Cake

 Vegetarian

READY IN



80 min.

SERVINGS



12

CALORIES



336 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 2 tablespoons butter melted
- ☐ 6 tablespoons butter softened
- ☐ 3 tablespoons canola oil
- ☐ 2 cups cherries fresh pitted
- ☐ 2 large eggs

- ☐ 1 cup nonfat buttermilk fat-free
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 2 cups thyme apricot and rainier cherries fresh pitted
- ☐ 0.3 teaspoon salt
- ☐ 1.5 teaspoons vanilla extract

## Equipment

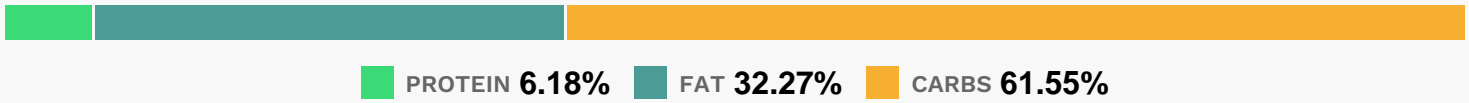
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ aluminum foil
- ☐ springform pan
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 35
- ☐ Coat a 9-inch springform pan or cake pan with 3-inch sides with cooking spray; line bottom of pan with parchment paper. Coat paper with cooking spray. If using a springform pan, wrap outside and bottom of pan tightly with a double layer of heavy-duty foil.
- ☐ Drizzle melted butter over parchment in bottom of pan; sprinkle with brown sugar. Arrange cherries in a single layer over brown sugar.
- ☐ Place pan on a baking sheet lined with foil.

- ☐ Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, salt, and baking soda, stirring with a whisk; set aside.
- ☐ Place granulated sugar, softened butter, and oil in a large bowl; beat with a mixer at medium speed until well blended (about 3 minutes). Beat in vanilla.
- ☐ Add eggs, 1 at a time, beating well after each addition.
- ☐ Add flour mixture and buttermilk alternately to oil mixture, beginning and ending with flour mixture (batter will be thick).
- ☐ Spread batter evenly over cherries in pan.
- ☐ Bake at 350 for 30 minutes.
- ☐ Reduce oven temperature to 325 (do not remove cake from oven).
- ☐ Bake at 325 for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes. Loosen cake from edges of pan with a knife; invert onto wire rack.

## Nutrition Facts



## Properties

Glycemic Index:28.09, Glycemic Load:17.52, Inflammation Score:-6, Nutrition Score:5.3986956658571%

## Nutrients (% of daily need)

Calories: 336.37kcal (16.82%), Fat: 12.06g (18.55%), Saturated Fat: 5.34g (33.38%), Carbohydrates: 51.73g (17.24%), Net Carbohydrates: 48.58g (17.66%), Sugar: 34.41g (38.23%), Cholesterol: 51.46mg (17.15%), Sodium: 237.33mg (10.32%), Alcohol: 0.17g (100%), Alcohol %: 0.16% (100%), Protein: 5.19g (10.39%), Vitamin A: 995.41IU (19.91%), Fiber: 3.15g (12.61%), Selenium: 8.1µg (11.57%), Vitamin B1: 0.13mg (8.43%), Folate: 32.85µg (8.21%), Calcium: 75.24mg (7.52%), Iron: 1.32mg (7.36%), Vitamin B2: 0.12mg (7.13%), Vitamin E: 0.93mg (6.17%), Manganese: 0.11mg (5.73%), Vitamin C: 4.18mg (5.07%), Phosphorus: 50.5mg (5.05%), Vitamin B3: 0.94mg (4.71%), Vitamin K: 3.22µg (3.07%), Vitamin B5: 0.21mg (2.15%), Copper: 0.03mg (1.64%), Zinc: 0.23mg (1.53%), Vitamin B12: 0.09µg (1.5%), Magnesium: 5.42mg (1.35%), Vitamin B6: 0.02mg (1.2%), Potassium: 40.11mg (1.15%), Vitamin D: 0.17µg (1.11%)