

BLUEBERRY UPSIDE-DOWN LEMON CAKE

Ingredients

1/2 cup unsalted butter	1 3/4 cups all-purpose flour
1 cup granulated sugar	1/4 cup yellow cornmeal, plus more for pan
2 eggs	1 Tbsp baking powder
1 cup plain yogurt	1 tsp baking soda
2 Tbsp grated lemon zest	1/2 tsp fine sea salt
1 Tbsp lemon juice	2 cups fresh blueberries
1 1/2 tsp pure vanilla extract	Icing sugar, optional

Directions

1. Preheat oven to 350 degrees and prepare a 9-inch springform pan by spraying with nonstick cooking spray and dusting the bottom and sides with cornmeal. Shake out any excess cornmeal and wrap the outside of the pan with aluminum foil to ensure nothing leaks out. Set aside.
2. In a bowl, cream the butter with the sugar until light and fluffy, about 2 to 3 minutes. Add the eggs one at a time, mixing well between each addition. Stir in the yogurt, lemon zest, juice, and vanilla.
3. In a separate bowl, mix together the flour, cornmeal, baking powder, baking soda, and salt. Add this all at once to the wet ingredients. Stir until just combined.

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Directions, cont.

4. Scatter the blueberries into the bottom of your prepared pan and pour the batter over top. Bake for 50 to 60 minutes, or until the center is springy and a toothpick inserted into it comes out clean.
5. Allow the cake to cool for 15 minutes in the pan and then release the sides and invert the cake onto a wire rack. Gently and carefully lift the base of the pan off the cake, being sure to leave the blueberries in place, and allow the cake to cool. Just before serving, give the cake a dusting of icing sugar or serve as is.

Makes 1 (9-inch) cake

Source: *Kitchen Party* (Berg)