

Cranberry-Pecan Upside-Down Cake

Makes one 9-inch cake

Cooking spray

8 tablespoons (1 stick) unsalted butter, at room temperature,
plus 3 tablespoons melted butter

1/3 cup packed light brown sugar

1 1/2 cups fresh cranberries

2 cups chopped pecans, toasted and cooled

1 3/4 cups plus 2 tablespoons flour

2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

1 1/3 cups granulated sugar

2 large eggs

1 teaspoon vanilla extract

3/4 cup buttermilk

Adjust oven rack to the center position and heat the oven to 350 degrees. Spray a 9-by-2 inch round nonstick cake pan with cooking spray. Evenly pour the melted butter into the pan and

sprinkle with the brown sugar, then the cranberries, and then 1 1/4 cups pecans, and set aside.

In a medium bowl, whisk 1 3/4 cups flour, baking powder, baking soda, and salt to combine. In a food processor, process the remaining 3/4 cup pecans and the remaining 2 tablespoons flour until finely ground; stir into the flour mixture.

With a hand-held or standing mixer, cream the remaining 1 stick of butter and the granulated sugar at medium-high speed until pale and fluffy, about 3 minutes, scraping down the bowl as needed. Add the eggs one at a time, beating well after each addition, then add the vanilla and beat well. Reduce mixer speed to low; add about a third of flour mixture, followed by half of the buttermilk, mixing until just incorporated after each addition, about 5 seconds. Repeat, using half of remaining flour mixture, all of remaining buttermilk, then last of remaining flour mixture; increase mixer speed to medium-low and mix until thoroughly combined, about 15 seconds.

Scrape the batter into the pan with the cranberry-pecan mixture, smooth the top, and bake until edges are just pulling away from the pan and a toothpick inserted into the center comes out clean, about 50 minutes. Transfer to a wire rack and cool for 5 minutes, then invert the still-hot cake onto a serving plate. Cool cake and serve.