

2010 Fall Festival Recipe Winner

First Place Winner – Sue Schmitzer

Pumpkin Cranberry Upside Down Cake with Orange Whipped Cream

Cranberry Walnut Topping:

- 1 cup unsalted butter, melted
- 1 cup firmly packed dark brown sugar
- 1 cup coarsely chopped walnuts
- 2 cups fresh or frozen whole cranberries (if frozen, thaw first)

Pumpkin Cake:

- 2 cups flour
- 1 ½ teaspoon baking powder
- ½ teaspoon baking soda
- 2 teaspoons cinnamon
- ½ teaspoon freshly ground nutmeg
- 1 teaspoon of allspice
- ½ teaspoon ground cloves
- ½ teaspoon salt
- Finely grated rind of 1 of 1 large orange
- 1 teaspoon freshly grated ginger
- ½ cup sour cream
- ¼ cup milk
- ½ cup unsalted butter at room temp
- ½ cup firmly packed dark brown sugar
- ½ cup granulated sugar
- 2 eggs, lightly beaten
- 1 cup canned pumpkin

Orange Whipped Cream:

- 2 cups heavy whipping cream, chilled
- 1 teaspoon unflavored gelatin
- 3 drops orange oil or ½ teaspoon orange extract
- ¼ cup powdered sugar
- 1 ½ Tbsp water

Grease and flour a 10 x 3 inch pan, or 10 to 12 cup tube pan (do not use a Bundt pan. Nordic Ware makes a great pan for this cake)

Preheat oven to 350 degrees.

Make topping: Combine 1 cup melted butter, dark brown sugar, cranberries and walnuts. Spoon mixture into bottom of prepared dish, spreading evenly. Set aside.

Make Cake: In a large bowl, sift together flour, baking powder, baking soda, cinnamon, nutmeg, allspice, cloves, and salt. Whisk together thoroughly. Stir in orange rind and ginger. Set aside. In a small bowl, whisk together sour cream and milk. Set aside. In mixer bowl, beat the butter with brown sugar and granulated sugar until creamy and pale. Add eggs. Add pumpkin. Batter will curdle at this point. (This is normal) Add the sifted dry ingredients in 3 batches alternately with the sour cream mixture. Spoon the mixture evenly on top of the cranberry mixture. Bake at 350 degrees for 45 to 50 minutes, or until cake springs back when poked with finger. Remove from oven and cool on rack for 5 minutes, invert onto serving platter. (If some of the cranberry mixture clings to the pan, spoon it out and place it back on the cake). Store at room temperature, covered with non-stick aluminum foil.

Serve with **Orange Whipped Cream:** Sprinkle gelatin over water in a small bowl and let gelatin soften for a minute or two. Microwave for 8 seconds to dissolve the gelatin. Set aside to cool slightly. In a large chilled mixing bowl, using chilled beaters, beat cream at medium speed until frothy. Add gelatin mixture, powdered sugar and orange flavoring. Continue beating at medium speed until firm peaks form. Store, covered in the refrigerator until ready to serve with cake.