

Blackberry Lemon Upside Down Cake

2 tsp melted butter
1/3 cup firmly packed brown sugar
1 ½ tsp lemon zest
2 cups fresh blackberries
1 ¼ cups flour
1 ½ tsp baking powder
¼ tsp salt
2/3 cup sugar
2 Tbsp butter
1 large egg
¾ tsp vanilla extract
1 tsp lemon juice
½ cup milk

Preheat oven to 350 degrees. Place melted butter in the bottom of a 9-inch round cake pan. Sprinkle with brown sugar and lemon zest. Top with berries. Set aside. Combine flour, baking powder, and salt in a small bowl. Set aside. Beat sugar and 2 Tbsp butter together in a large bowl until well blended. Add egg, vanilla, and lemon juice. Mix well. Add dry ingredients to egg mixture alternately with milk, beginning with milk and ending with flour. Mix after each addition. Spoon the batter over the blackberries. Bake at 350 degrees for 40 minutes. Cool cake for 5 minutes on wire rack. Loosen edges of the cake with a knife and place a plate upside down on top of cake; invert onto plate. Serve warm.