

Recipe

Cranberry Cornmeal Upside-Down-Cake

Gluten-free

Ingredients

2/3 cup olive oil, plus a bit more for pan
2 large eggs (room temperature)
1 cup granulated sugar, plus 1/4 cup for topping
1/2 cup buttermilk or white wine
1/2 cup almond flour
1/3 cup cornstarch
1 cup yellow cornmeal
2 tsp. baking powder
1 tsp. salt
1 orange, finely grated / zested
1/2 cup, [spirited cranberry relish](#)

Directions

- Preheat oven to 375
- Grease 9-inch round cake pan with olive oil and dust with 1 tbsp of cornstarch
- Using an electric mixer, whisk the oil, eggs, and sugar on high for 3 minutes. The mixture will nearly double, turning into a thick, custard-like texture that is lemon-yellow in color
- In a separate bowl, sift the cornmeal, almond flour, baking powder, salt and cornstarch together
- Fold in the wet mixture (oil, eggs, sugar) and the buttermilk (or wine) into the dry mix, stirring until an event batter forms
- Line the bottom of the greased, 9-ince round cake pan with 1/2 cup of the spirited cranberry relish
- Pour the cake mixture into the greased pan, gently covering the cranberry relish. You should see batter but not cranberries on top
- Sprinkle the batter with 2 Tbsp of sugar, so that a chewy crust can form while it bakes



- Bake until the cake begins to pull away from the sides of the pan (or until a knife or toothpick comes out clean). Baking time will be 35-40 minutes, depending on your oven
- Let the cake cool for at least 30 minutes before flipping it upside down. The cranberry bottom will be the top of the cake – creating an upside-down-cake reveal.

Chef's Notes

