

Upside Down Berry Cake

Ingredients

For the Batter:

- 4 eggs (size M)
- 170 g (3/4 cup + 2 tbsp) sugar
- 200 ml (3/4 cup + 1 tbsp) milk
- 150 ml (2/3 cup) neutral oil
- 375 g (3 cups) all-purpose flour
- 10 g (2 1/2 tsp) baking powder
- 5 g vanilla powder or 2 tsp vanilla extract
- Zest of 1 lemon
- Juice of 1/2 lemon (about 2 tbsp)
- 1 pinch of salt

For the Berry Layer:

- 400–500 g (3–4 cups) frozen mixed berries
- 2 tbsp sugar
- 1–2 tbsp cornstarch

Instructions

1. Preheat oven to 180°C (350°F). Line the bottom of a 26 cm (10-inch) springform pan with parchment paper and grease the sides.
2. Add frozen berries to the pan, sprinkle with sugar and cornstarch, and spread evenly.
3. Beat eggs and sugar until light and fluffy.
4. Add milk, oil, lemon juice, vanilla, and mix well.
5. Combine flour, baking powder, and salt. Add to the wet ingredients and mix until just combined. Fold in lemon zest.
6. Pour batter gently over the berries and smooth the top.
7. Bake for 50–60 minutes. If the top browns too quickly, cover loosely with foil.
8. Let cool for 10–15 minutes, flip onto a serving plate, remove parchment paper, and enjoy.