

# Upside Down Rhubarb Cake

By Kathy Gunst

This is an upside down cake for spring. Using tender spring rhubarb, fresh orange juice and not much fat, this cake is equally delicious served for breakfast or brunch with strong coffee or for dessert. And best of all, the cake is made in a cast iron (or heavy) ovenproof skillet.

## Rhubarb Topping Ingredients:

2 1/2 cups rhubarb, cut into 1-inch pieces  
2 1/2 tablespoons unsalted butter  
1/2 packed cup light brown sugar

## Cake Ingredients:

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon ground cardamom  
1 teaspoon ground ginger  
1/8 teaspoon ground allspice  
Pinch of salt  
1/2 cup (1 stick) unsalted butter, at room temperature  
3/4 cup sugar  
2 large eggs  
1/2 teaspoon vanilla extract  
1/2 cup fresh orange juice

## Instructions:

Place a rack in the middle of the oven and preheat the oven to 375 degrees F.

### To make the topping:

In a 10-inch cast iron or heavy skillet, heat the butter over low heat. Increase the heat to medium, add the brown sugar, stir and let cook for 3 to 5 minutes, or until the mixture is bubbling. Remove from the heat.

Carefully lay the rhubarb slices on top of the brown sugar mixture, and pressing them down to create a flat layer.

### To make the cake:

In a bowl, whisk together or sift the flour, cardamom, ginger, allspice, baking powder, and salt together and set aside.

Working with an electric mixer fitted with a paddle attachment, beat the butter until soft and light on medium speed, 2 to 3 minutes. Add the sugar and beat until light and fluffy, about 4 minutes. Add the eggs, one at a time, beating well between additions and scraping the sides of the bowl if necessary. Add the vanilla and mix well. Add half of the flour mixture and beat on low speed until blended. Add the orange juice and then the remaining flour mixture, mixing just until blended.

Pour the cake batter on top of the rhubarb slices and, using a soft spatula, spread it out evenly. Bake for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean.

Remove from the oven and let the cake cool for about 5 minutes, but no longer or it may stick to the pan. Place a large serving plate on top of the skillet and, very carefully, flip the cake over on to the plate. Let cool slightly and serve warm or at room temperature.

**Serves:** 6 to 8