

## Sweet Meets Savory: Blueberry-Bacon Upside-Down Cake

6 strips bacon, cooked and crumbled



**OVEN**  
**350°F**

**TIME**  
**35 min**

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### INGREDIENTS

- 1 cup fresh blueberries
- 6 strips bacon, cooked and crumbled
- 1/2 cup brown sugar
- 1/4 cup butter, melted
- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- 1/2 cup milk
- 1 egg
- 1 teaspoon vanilla extract

### DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C).
- 2.** Prepare the : Cake Pan: In a 9-inch round cake pan, combine the melted butter and brown sugar. Sprinkle the crumbled bacon and blueberries evenly over the mixture.
- 3.** Make the : Batter: In a separate bowl, mix together the flour, sugar, baking powder, milk, egg, and vanilla extract until smooth and well combined.
- 4.** Combine: Pour the batter over the blueberry-bacon mixture in the pan, ensuring it covers the toppings evenly.
- 5.** Bake: Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.
- 6.** Cool and : Invert: Allow the cake to cool for 5 minutes, then carefully invert it onto a plate to serve.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-meets-savory-blueberry-bacon-upside-down-cake/>