

Grandma's Strawberry Upside Down Cake: Simple Recipe for Perfect Summer Dessert

The Ultimate Strawberry Upside Down Cake: Moist, Fruity, and Ready in Under an Hour



TIME
3-5 min

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INGREDIENTS

For the Topping:

- 2 cups fresh strawberries, hulled and sliced
- 1/2 cup brown sugar
- 3 tablespoons unsalted butter, melted

For the Cake Batter:

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened (1 stick)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup whole milk

DIRECTIONS

1. Prepare the Oven and Pan:
2. Preheat your oven to 350°F (175°C).
3. Generously grease a 9-inch round cake pan.
4. 2. Make the Caramel Topping:
5. In a small bowl, combine the melted butter (3 tablespoons) and the brown sugar.
6. Pour this mixture into the bottom of the prepared pan and spread it evenly with a spatula.
7. 3. Arrange the Fruit:
8. Arrange the sliced strawberries evenly over the brown sugar mixture. Get creative with the pattern! A nice spiral around the edge and middle looks beautiful when inverted.
9. 4. Combine Dry Ingredients:
10. In a medium bowl, whisk together the flour, baking powder, and salt. Set this aside.
11. 5. Cream Butter and Sugar:
12. In a large bowl (or the bowl of a stand mixer), beat the softened butter (1/2 cup) and the granulated sugar until the mixture is light and fluffy-about 3-5 minutes. This step is crucial for incorporating air and achieving a tender crumb.
13. 6. Add Eggs and Vanilla:
14. Add the eggs one at a time, beating well after each addition to ensure they are fully incorporated.
15. Stir in the vanilla extract.
16. 7. Add Dry and Wet Ingredients:
17. Add the dry ingredients to the butter mixture in three batches, alternating with the milk in two batches.

18. Begin and end with the dry ingredients. Mix on low speed until the batter is just combined. Do not overmix!
19. 8. Bake the Cake:
20. Gently spread the batter over the strawberries in the pan. The batter will be thick, so take your time to cover the fruit evenly without disturbing the arrangement too much.
21. Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake part comes out clean.
22. 9. The Flip!
23. Let the cake cool in the pan for exactly 10 minutes. This allows the caramel to set slightly without sticking to the pan.
24. Carefully run a thin knife around the edge of the cake.
25. Place your serving plate upside down over the cake pan, and using oven mitts, firmly flip the whole assembly over.

SWAPS & NOTES

Strawberries: You can swap the strawberries for other fresh fruits like sliced peaches, blueberries, or even a mix!

If using frozen, thaw them completely and pat them very dry before arranging, or the topping will be too watery.

Dairy: I prefer whole milk for the richest flavor and moisture, but 2% milk will work just fine.

For a richer crumb, swap the milk for buttermilk, which will also add a lovely tang.

TIPS FOR SUCCESS

Prep the Pan: Seriously, grease the pan well before adding the caramel mixture.

This prevents the cake from sticking during the crucial flip.

Don't Rush the Flip: The 10-minute cooling time is key.

Too soon, and the hot caramel will run everywhere and the cake might tear.

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

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