

# Fruitcake Upside Down Cake

## Ingredients:

- 1/4 lb. unsalted butter (1 stick)
- 12 oz. container Paradise extra fancy fruit cake mix divided use
- 1 1/2 cups sugar divided use
- 2 tsp. real vanilla extract no substitutes
- 1 1/2 cups UNBLEACHED all-purpose flour
- 3/4 tsp. baking soda
- 1/4 tsp. sea salt
- 3 large eggs
- 1/2 cup sour cream
- 1 tsp. almond extract

## Directions:

Heat oven to 350 degrees. Place a 10-inch round cake dish on top of parchment paper.

Cut a round from the parchment paper that will fit the cake dish. Butter the 10-inch round cake dish.

Then butter the parchment paper as well. Arrange 8-ounces of the fruitcake mix on the bottom of the cake dish. Combine 3/4 cup sugar, 1 teaspoon vanilla and 1/2 cup water in a small saucepan.

Cook over medium-high heat until the mixture turns amber, about 15 minutes. (Do not stir while the mixture is cooking but you may have to remove from heat occasionally and swirl the mixture).

Remove from heat immediately. Pour caramelized sugar sauce evenly over the fruitcake mix in the cake dish.

In a medium bowl, combine flour, baking powder and salt. Set aside.

In another bowl, beat together the butter and remaining 3/4 cup sugar, eggs, one teaspoon vanilla extract, almond extracts and sour cream. Stir the flour mixture and remaining fruitcake mix into the egg mixture. Spread the batter evenly over the fruitcake mix and caramelized sugar sauce.

Bake for 20 to 30 minutes, or until cake is set and a toothpick inserted in center comes out clean.

Remove cake from oven and set on a cooling rack. Run a knife around the sides to loosen edges.

Place a platter or large plate on top of the cake. Invert the cake onto the platter. If any of the fruitcake mix sticks to the pan, lift pieces off carefully. Then replace them on top of the cake.

This should not be refrigerated before serving.

## NOTES:

Once you've hit 15 minutes on the caramelized sugar, you must ladle it over top of the fruitcake mix very quickly or the mixture will harden.

Refrigerate after two days.

You must use a large 10-inch cake pan, tart pan or cheesecake pan for this dish. If you use a smaller size, the cake gets too thick; it takes too long to cook and will end up too dry.

