

Cranberry Upside Down Cake

Recipe developed by Louis Tufte, Executive Chef at Parallel & The Holden Room, for Modist Brewing Co.

Equipment List

Stand Mixer or Hand Mixer
Large Bowl for Mixing (if using a hand mixer)
Rubber Spatula
Digital Scale
Measuring Spoons
8' Square Pan
Parchment Paper
Microplane
Whisk
Small bowl
Offset Spatula (optional)



Beer Caramel

Yield	1 Serving	2 Servings
Modist False Pattern	16 oz (1 can)	32 oz (2 cans)
Brown Sugar	165 g	330 g
Vanilla Extract	1 tsp	2 tsp
Heavy Cream	231 g	462 g
Butter	28 g	56 g
Salt	1/2 tsp	1 tsp

1. In a medium saucepan bring beer to a boil until reduced by half
2. Add brown sugar and boil until thick and bubbles are large and slow-moving
3. Once the syrup reaches 235 degrees, remove from heat and add heavy cream
4. Bring back to a simmer for 4 minutes
5. Remove from heat, stir in salt, butter and vanilla
6. Let cool, store in a sealed container if not using right away

Cranberry Caramel Cake

Yield	1 - 8" Square Pan	2 - 8" Square Pans
Butter	75 g	150 g
Sugar	200 g	400 g
Eggs	50 g	100 g
Flour	160 g	320 g

Salt	1/2 tsp	1 tsp
Baking Powder	1 tsp + 1/2 tsp	1 Tbsp
Cinnamon	1/2 tsp	1 tsp
Milk	170 g	340 g
Vanilla Extract	1 tsp	2 tsp
Cranberry Rough Chopped	225 g	450g
Zest of Half an Orange (whole orange if doubling the recipe)		

1. Preheat oven to 350 degrees
2. Butter an 8" square baking pan, line with parchment paper, allowing 1" to hang over the lip of the pan
3. Cream together butter, sugar and zest until light and fluffy, scrape the bowl with a spatula
4. Add egg and mix until fully incorporated, scrape the bowl with a spatula
5. Add half of the dry ingredients to butter mixture, scrape the bowl with a spatula
6. Mix vanilla to the milk and slowly stream into the mixture, scrape the bowl with a spatula
7. Add remaining dry ingredients until just incorporated, scrape the bowl with a spatula
8. Pour 125 g caramel into an even layer, add cranberries in even layer
9. Cover cranberries with cake batter, gently smoothing out the top
10. Bake 40-45 minutes. Rest for 15 minutes, then invert onto a flat serving platter