Blueberry Upside-Down Cake

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Recipe source: Life is Good via [Food.com](#)

Ingredients – Lemon Blueberry Topping:

- 4 tablespoons unsalted butter, cut into 4 pieces
- 2/3 cup light brown sugar, tightly packed
- 2 cups fresh blueberries
- 2 teaspoons grated lemon zest (I doubled this amount)

Ingredients – Cake:

- 1 1/3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 pinch salt
- 1/2 cup unsalted butter, softened
- 1 cup sugar
- 2 large eggs, at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 1/2 cup unsweetened coconut milk
- 2 ounces white chocolate, coarsely chopped

Directions – Lemon Blueberry Topping:

o Preheat the oven to 350 degrees F.
o In a 9 inch round cake pan, melt the butter over low heat.
o Stir in the brown sugar and cook, stirring, until the mixture is smooth and bubbling, about 3-4 minutes.
o Remove the pan from the heat.
o Arrange the blueberries evenly over the brown sugar mixture.
o Scatter the lemon zest over the blueberries.

Directions – Cake:

o   Sift the flour, baking powder and salt.

o   In a large bowl, using a hand-held mixer (you may do this in a stand mixer if you don't have a hand-held) set at medium speed, beat the butter until creamy, about 30 seconds.

o   Add the sugar and continue to beat until the mixture is light in texture, about 2-3 minutes.

o   Beat in the eggs, one at a time.

o   Beat in the vanilla and white chocolate.

o   On low speed, beat in half the flour mixture until just combined.

o   Scrape down the bowl and beat in the coconut milk.

o   Beat in the remaining flour mixture until combined.

o   Spoon batter over the topping in the cake pan, spreading it evenly over the berries until they are completely covered.

o   Bake until a toothpick inserted into the center of the cake comes out clean, 45-50 minutes.

o   Cool in the pan on a wire rack for about 3 minutes.

o   Run a knife around the edge of the cake to release it from the sides of the pan.

o   Invert a serving plate over the cake and turn the cake out onto the plate (I kept it on a cooling rack to prevent the bottom of the cake from getting too moist from condensation)

o   Let cool 30 minutes before serving.

o   Cake is best on the day it's made and the next day. After that it's still tasty but a tiny bit less so than the first couple days.