**Blueberry Upside-Down Cake**

**Martha Stewart**

4 tbsp. butter, melted

1/3 cup plus 3 tbsp. brown sugar

1 ½ cups blueberries

¾ cup cake flour

1 tsp. baking powder

¼ tsp. salt

1 egg

¼ cup milk, room temperature

Preheat oven to 350\*.

Butter a 1-quart, 5 ½” diameter soufflé dish. Pour 2 tbsp. melted butter into the soufflé dish. Sprinkle 3 tbsp. brown sugar over butter. Scatter 1 cup blueberries over sugar. Set aside.

In a medium bowl, whisk together flour, baking powder, and salt.

In another medium bowl, whisk together remaining 2 tbsp. butter, remaining 1/3 cup brown sugar, and egg. Whisk the milk into the egg mixture.

Add flour mixture; whisk until batter is smooth.

Pour half the batter into soufflé dish. Sprinkle remining ½ cup blueberries over batter. Spread remaining batter over blueberries.

Bake until cake tester inserted in the middle of the cake comes out clean, about 45 minutes. Immediately unmold cake, inverting it onto a serving dish.

Serve warm with whipped cream if desired.