DARK CHOCOLATE RASPBERRY UPSIDE-DOWN CAKE

*By Monique of Ambitious Kitchen*

makes one 9-inch round cake

1 cup granulated sugar 1 cup flour

1/3 cup dark cocoa powder ¾ tsp. baking powder

¾ tsp. baking soda ¼ tsp. salt

1 egg ½ cup plain greek yogurt

¼ cup melted butter ¾ tsp. vanilla extract

1/3 cup boiling water 1 cup fresh raspberries

2 tbsp. brown sugar 1 tbsp. butter for greasing the pan

1. Heat oven to 350°F. Generously butter cake pan and sprinkle 2 tbsp brown sugar in each. Next add 1 cup of raspberries to cake pan.

2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in a large mixer bowl. Add eggs, yogurt, butter, and vanilla; beat on medium speed of mixer for 2 minutes. Mix in boiling water – the batter will be fairly thin. Pour batter over the raspberries into prepared pans evenly.

3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 20 minutes on a wire rack, then place a plate on top of the pan and use both hands to flip it over. You may need to use a knife to run along the edges first. Place it upside-down on a sturdy surface and knock the bottom a few times until you feel the cake release onto the plate. Replace any raspberries that were dislodged. Do the same with the next pan, except place the cake directly on top of the other so they are stacked.

http://www.ambitiouskitchen.com/2012/02/dark-chocolate-raspberry-upside-down-cake/