

# New England Cranberry Duff

**From: Martha Stewart Living**

*To make this Northeastern interpretation of an old-fashioned upside-down cake, cranberries and toasted pecans are topped with buttery batter, then baked and inverted. The cranberries soften in the oven but the pecans stay crunchy, lending a textural flourish.*



## Ingredients

Serves 6

- 1/2 cup unsalted butter, (1 stick), softened
- 1 1/2 cups fresh or frozen cranberries
- 1/3 cup pecans, toasted, coarsely chopped
- 1/3 cup plus 1/2 cup sugar
- 1 large egg
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt

## Directions

Preheat oven to 325 degrees. Butter bottom and halfway up sides of an 8-inch square glass baking dish using 2 tablespoons butter. Spread cranberries evenly over bottom of dish. Sprinkle pecans on top, then sprinkle with 1/3 cup sugar; set aside.

Melt remaining 6 tablespoons butter in a saucepan over medium-low heat; set aside. Put egg and the remaining 1/2 cup sugar in the bowl of an electric mixer fitted with the whisk attachment. Beat on medium-high speed until pale and thick, about 1 minute. Reduce speed to medium-low; gradually beat in flour, and then salt. Pour in melted butter in a slow, steady stream, beating until smooth.

Slowly pour batter into pan to cover cranberries. Bake until golden brown and a cake tester inserted in center comes out clean, about 45 minutes. Let cool on a wire rack 10 minutes. Run a knife around edge to loosen, and invert to unmold onto a serving platter. Serve warm or at room temperature.