

Raspberry Upside Down Cake

Cake Batter

3 cups sifted flour
4 tsp baking powder
1/2 tsp salt
1/2 cup shortening
2 eggs
1 Tbsp grated orange rind
1-1/2 cup sugar
1/2 cup evaporated milk
1/2 cup orange juice

Raspberry Topping

1/4 cup butter
1-1/2 quarts raspberries, washed and drained
1 cup sugar

Melt butter into two 8" square pans. Combine raspberries and sugar. Arrange one half of the fruit in each pan.

In a large bowl, sift flour with baking powder and salt. Cream shortening and orange rind thoroughly. Add sugar gradually, creaming until light and fluffy. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk and orange juice, beginning and ending with dry ingredients.

Pour one half of batter in each pan over fruit mixture. Bake in moderate oven (350 F) for 45 minutes. Cool for 20 minutes before removing from pans. When cool, stack layers.

Top with whipped cream or Cool Whip if desired.