

Rio Star Upside-Down Cake

Makes 8 servings

Ingredients

- 1 ¼ sticks unsalted butter, softened
- ¾ cup packed light brown sugar
- 2 Texas Rio Star Grapefruit, sectioned
- 1 ½ cups flour
- 1 ½ teaspoons baking powder
- 1 teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ teaspoon baking soda
- ¼ teaspoon ground allspice
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup milk

Directions

1. Preheat oven to 350 degrees. Put 4 tablespoons butter in a cast-iron skillet or medium baking pan. Place the pan in the oven just long enough to melt butter. Remove pan from oven; scatter ½ cup brown sugar evenly over melted butter.
2. Arrange grapefruit sections to cover bottom of pan.
3. In a bowl, stir together flour, baking powder, cinnamon, ginger, baking soda, and allspice.
4. In a separate bowl, beat remaining 6 tablespoons butter with an electric mixer until creamy. Add granulated sugar and remaining ¼ cup brown sugar; beat until well combined. Beat in eggs, one at a time. Beat in vanilla.
5. Alternately add dry ingredients and milk to butter mixture, beginning and ending with dry ingredients.
6. Pour batter over grapefruit sections in pan. Bake 45 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes and then turn cake out onto a serving plate.
7. Serve warm.