Sweet Cherry Upside-Down Cake

adapted from Cooking Club of America
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CHERRIES
1/4 c unsalted butter
1/2 c packed light brown sugar
1/2 tsp ground cinnamon
3 c pitted sweet cherries (about 1 1/4 lb.)

CAKE
1 2/3 c all-purpose flour
1/2 tsp ground nutmeg
1/4 tsp baking soda
1/4 tsp salt
1/2 c unsalted butter, softened
1/2 tsp almond extract
1 c sugar
2 eggs
1/2 c sour cream

Heat oven to 350°F. Microwave 1/4 cup butter in medium microwave-safe bowl on high 30 seconds or until melted.

Stir in brown sugar; microwave 30 to 60 seconds or until sugar is melted and mixture is thick and bubbly. Stir in cinnamon.

Pour over bottom of baking dish; top with cherries in single layer.

Whisk flour, nutmeg, baking soda and salt in medium bowl.

Beat butter in large bowl at medium speed until smooth.

Gradually beat in sugar and almond extract. Increase speed to medium-high; beat 4 minutes or until light and fluffy.

Add eggs one at a time, beating well after each addition.

At low speed, beat in flour mixture in 3 parts alternately with sour cream just until smooth, beginning and ending with flour mixture. (Batter will be thick.)

Spoon and gently spread batter over cherries.

Bake 40 to 50 minutes or until cake is golden brown, toothpick inserted in center comes out clean and cake springs back when gently pressed.

Cool on wire rack 15 minutes. Run thin knife around edge of cake to release from pan. Cover with rimmed

platter; invert cake onto platter. (If any cherries have stuck to pan, place them back on cake.)