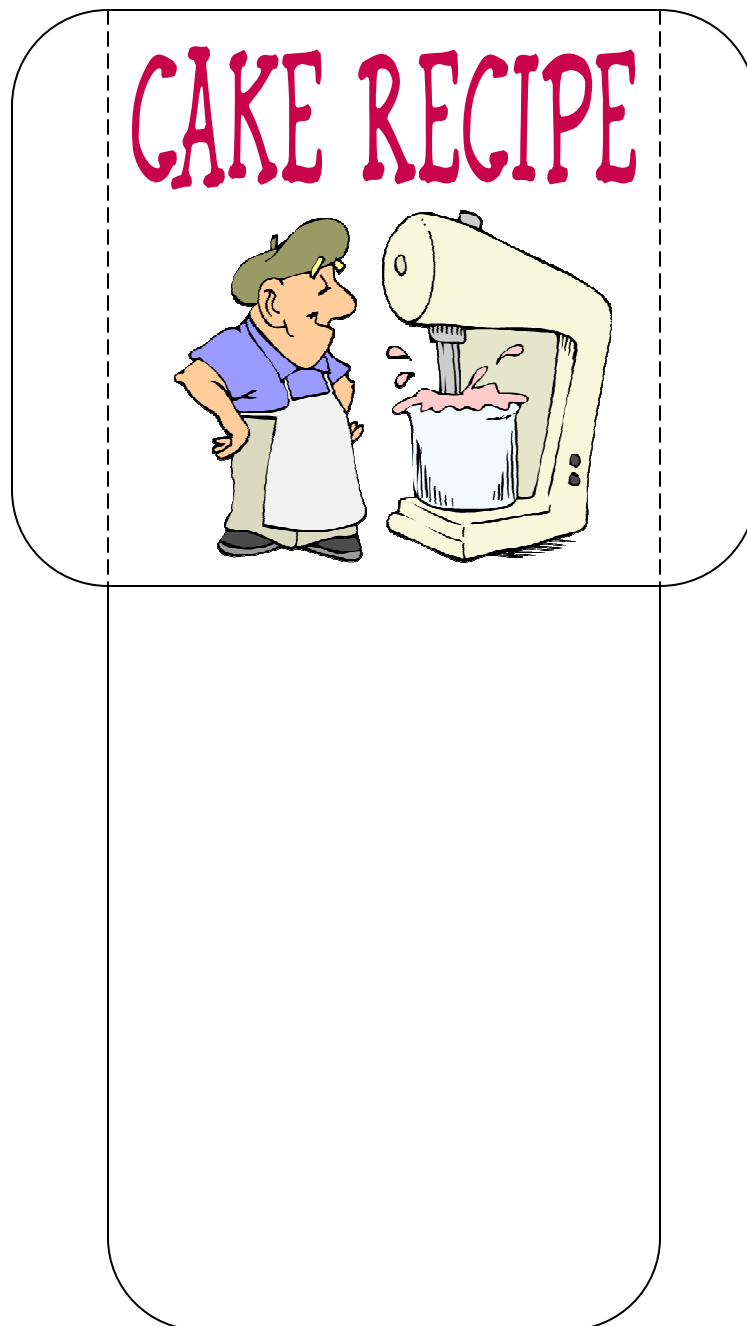


Cut pocket out. Fold back flap up and wrap side flaps around the back and glue down. Glue the back of your pocket into your lapbook. Let your student write out the recipe for Cranberry Upside-down Cake and store it in the pocket.

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CRANBERRY UPSIDE-DOWN CAKE

1 box yellow cake mix 1 cup brown sugar
4-5 cups raw cranberries 1 stick of butter
2 1/2 cups white sugar 1 cup walnut halves

Preheat oven to 350. Slice the stick of butter in thin pieces. Distribute the pieces evenly over the bottom of a 9 x12 pan. Sprinkle the walnuts over the butter. Wash and dry the cranberries, and pour them over the nuts.



Add the sugars, spreading evenly over the cranberries. Mix the sugar and cranberries slightly.

Follow the directions on the box to prepare the cake mix, and pour it over everything. Bake at 350 for 40-50 minutes. It's done when a toothpick inserted in the center comes out clean.

Let cool for 10 minutes. Then, with a knife, loosen the cake from the edges of the pan, and turn the pan over on a plate. Serve with whipped cream or vanilla ice cream.

