

Peach Upside Down Cake

Taste of Home



Servings: 8

1. Melt butter; pour into an ungreased 9-in. round baking pan or iron skillet. Sprinkle with brown sugar.
2. Arrange peach slices in single layer over sugar.
3. In a large bowl, cream sugar and butter until light and fluffy. Beat in egg and vanilla. Combine the flour, baking powder and salt and sift once (helps to make the cake light in texture); add to creamed mixture alternately with milk, beating well after each addition. Spoon over peaches.
4. Bake at 350° for 45-50 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before inverting (carefully) onto a serving plate. Serve warm with sweetened whipped cream or vanilla ice cream.

PEACH LAYER:

- 4 tablespoons butter, softened
- 1/2 cup packed brown sugar
- 2 cups fresh peaches, sliced peeled

CAKE LAYER:

- 8 tablespoons butter, softened
- 3/4 cup sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk, 2% works fine here

Per Serving (excluding unknown items): 391 Calories; 19g Fat (42.0% calories from fat); 4g Protein; 54g Carbohydrate; 1g Dietary Fiber; 70mg Cholesterol; 285mg Sodium; 38g Total Sugars; trace Vitamin D; 97mg Calcium; 1mg Iron; 187mg Potassium; 135mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com