



Upside- Down peach cake

Ingredients:

- 3/4 cup butter, softened, divided
- 1/2 cup packed brown sugar
- 2 cups sliced peeled fresh peaches
- 3/4 cup sugar
- 1 egg
- 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

Preparation:

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

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Buon Appetito!

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