

Peach Upside Down Cake

<http://userealbutter.com/2012/09/17/peach-upside-down-cake-recipe/>
from the great [David Lebovitz](#)

3 tbsps unsalted butter
3/4 cup light brown sugar
3-4 large peaches, peeled and sliced thick (like 3/4-inch thick)

cake

8 tbsps unsalted butter, softened
3/4 cup sugar
1 tsp vanilla extract
2 eggs, room temperature
1 1/2 cups (210 g) flour
1 1/2 tps baking powder, aluminum-free
1/4 tsp salt
1/2 cup (125 ml) whole milk, room temperature

Notes: You can use a 10-inch cast iron skillet or a 9-inch cake pan for this recipe, although David does not recommend using a spring form pan (because you're caramelizing butter and sugar which will likely leak and make a huge mess – like everywhere). I used a 12-inch cast iron skillet (I don't have a 10-inch) and it worked just fine, although I would have preferred a little more cake to go with the fruit.

Place 3 tablespoons of unsalted butter and the light brown sugar in your skillet or cake pan over high heat and stir until the sugar has melted. It should begin to bubble, at which point you should remove it from the heat and let it cool. Place the peach slices down in the pan in a radial pattern (just make it look nice). Preheat the oven to 350°F while you make the cake batter. Beat the 8 tablespoons of butter and sugar together until they are fluffy. Beat in the vanilla, then beat an egg in until smooth and repeat for the last egg. In a separate bowl, mix the flour, baking powder, and salt together. Stir half of the dry ingredients into the batter. Stir in the milk. Then stir in the rest of the dry ingredients until just mixed (don't overmix the batter). Pour the batter over the peaches in the pan, spreading it around to nooks and crannies in the fruit. Bake 45-60 minutes or until the edges of the cake pull from the sides and the center is not gooey. Take the pan out of the oven and let cool 20 minutes. Flip the cake onto a plate. It's best to do this by setting the plate on the pan and, while wearing oven mitts, inverting the pan onto the plate. The cake should release, but beware of caramelized sugar that could both burn you and make a mess. Serve warm. Serves 8-10.