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## AJ Russell's Gluten Free Peach Upside-down Cake

*By Susie Iventosch*



AJ Russell Kid's Entry Winners Photos Erika Boehnke



### Cyril Russell Kid's Entry Winners;

After an early summer 2014 diagnosis of Celiac disease, AJ tweaked all her favorite recipes to make them gluten free so she can still enjoy them. Before leaving for a summer camp, she picked out the peaches from the market, went shopping for all the ingredients, laid out all the utensils and lent the recipe to her 8-year-old brother, Cyril. He usually helps her in the kitchen so he baked the cake for her so she could still enter this year with him as her sous chef. The inspiration for the recipe comes from cooking at Girl Scout camp. She started out with a pineapple upside-down cake recipe that she converted to gluten free. Then she substituted in fresh peaches from the market and added in oats like the crumbles she makes at camp.

### INGREDIENTS

2 eggs  
1 teaspoon gluten free vanilla  
½ cup butter for cake batter  
½ cup heavy peach syrup  
1 box glutino old fashioned yellow cake  
1/4 cup butter for topping  
1/2 cup brown sugar  
1/2 cup gluten free red mill oats  
2 pounds peaches, peeled and sliced

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. In large bowl beat butter until fluffy. Add eggs, vanilla and syrup to the mixture and keep fluffing. Then add in cake mix (The fluffier the better).
3. Use a 9 by 11 or 8 by 8-inch cake pan. Melt the 1/4 cup butter for topping in cake pan in oven. When the butter is melted, remove from oven. Use the melted butter to coat the sides of pan and then keep the remaining butter in pan for topping. Sprinkle evenly the brown sugar and oats

onto the bottom of the pan. Layer the sliced peaches on top evenly. Cover the oats mixture completely.

4. Add the cake mixture on top of the peaches. Make sure the peaches are completely covered with batter. Bake for 45-55 minutes or until a toothpick comes out clean and the cake top is golden brown.

5. Remove from oven and immediately turn cake onto a serving platter keeping the cake pan on top of the cake once it is on the serving platter for the 15 minutes. This allows the topping to set. Remove pan and allow cooling before eating. Can be served with whipped cream or ice cream for a little extra pop! Enjoy!



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