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Juliann and Jonathan Hall's Peach Upside-down Cake

By Susie Iventosch



Juliann and Jonathan Hall's Peach Upside-down Cake Photo Susie Iventosch

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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

DIRECTIONS

1. Melt 1/4 cup butter, pour into an ungreased 9-inch round baking pan. Sprinkle with brown sugar. Arrange peach slices in a single layer over sugar.
 2. In a large bowl, cream sugar and remaining butter until light and fluffy. Beat in the 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.
 3. Bake at 350 degrees for 45-50 minutes or until toothpick inserted near the center comes out clean.
- Cool for 10 minutes before inverting onto a serving plate, peaches side up! Enjoy!

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