



Peach Upside Down Cake

One of the desserts served at the Virginia Peach Festival

1/4 cup unsalted butter

2/3 cup packed light brown sugar

2 cups peeled and sliced fresh peaches

1/2 cup chopped pecans

Cake:

4 eggs, separated

1 teaspoon vanilla

1 cup granulated sugar

2 Tablespoons butter, melted; slightly cooled

3/4 cup all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

Whipped cream as desired sprinkle lightly with ground cinnamon

Toasted pecan halves as desired

Melt the 1/4 cup butter in a 10-inch non-stick oven skillet; remove from heat. Stir in brown sugar until combined; spread evenly in skillet. Then arrange peach slices in an artistic pattern on top of brown sugar mixture; sprinkle with chopped pecans.

Prepare the Cake:

- In a large mixing bowl, beat egg whites and vanilla with an electric mixer at medium speed until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form.
- In a small bowl, combine egg yolks and the 2 Tablespoons melted butter; stir into egg white mixture.
- Stir together flour, baking powder, and salt. Sprinkle about one fourth of the flour mixture at a time over the beaten egg mixture; gently stir in by hand. Carefully spread batter evenly on the top of peaches.
- Bake in 325 degrees F. oven for 40 to 45 minutes or until a toothpick inserted near the center of cake comes out clean.
- Cool in pan on wire rack for 10 minutes. Loosen edges of cake; carefully invert skillet and cake onto serving platter. Lift off skillet. Cool cake about 30 minutes more.
- Serve warm with whipped cream and pecan halves, if desired.
Makes 10 servings

Cook's Note: Use a nonstick oven skillet to make sure the cake removes easily after baking and cooling, or use a circle of parchment paper on bottom of skillet. We garnished the baked cake with a circle of pecan halves.

Recipe by: 2001 14th Annual Virginia Peach Festival, Stuart, Virginia

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The Virginia Peach Festival is celebrated each year in August. They even include music, food, crafts, and lots of fresh peach goodies.

About the Recipe: Upside down peach dessert is covered with brown-sugar topping, fresh peaches, and crunchy pecans/.The dessert, a light textured cake, is baked upside down. It looks so attractive when you add a circle of pecans around the cake. There is no better way to celebrate the arrival of fresh, juicy peaches than serving them as a warm-from-the-oven dessert.