

FRESH FRUIT UPSIDE DOWN CAKE

F EASY

Last Modified: 05/16/2015

PREP: 20 Min
COOK: 1 Hr
OVEN: 350

DESSERT

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Light Brown Sugar	Packed
5	Tbsp	Unsalted Butter	Melted
2	Large	Fresh Ripe Peaches (Peeled & Pitted)	1/2" Wedges
1	Cup	Fresh Blueberries	
OR			
1	Cup	A Mixture Of Any Fruits U Like	

CAKE BATTER			
2	Large	Eggs	
1	Cup	Granulated Sugar	
1	Stick	Unsalted Butter	Softened
4	Oz	Cream Cheese (Philadelphia)	Softened
1 1/3	Cups	All Purpose Flour	
1 1/2	Tsp	Baking Powder	
1/4	Tsp	Sea Salt	
2/3	Cup	Whole Milk	
1 1/2	Tsp	Vanilla Extract	

PREPARATION	
FACTOID	This is quick, easy & to die for. Use ANY fruit mixture you like (I like canned Pineapple)
TOOLS	1) Small Saucepan 2) Bundt Pan OR 9" x 3" Round Cake Pan 3) Stand Mixer With Paddle Attachment 4) Medium Mixing Bowl 5) Rubber Spatula
PREP	DISH 1) Prepare the Rice according to package directions and set it aside while covered. 2) Peel, pit and slice the Peaches into 14" slices and set them aside. 3) Preheat it to 350 degrees with a rack in the center.
1	Grease the sides of a round cake or bundt pan.
2	In a small saucepan over low heat, melt the 5 tablespoons of Butter.
3	Sprinkle the Brown Sugar in the greased pan and pour in the Melted Butter. Top it evenly with the sliced Peaches and Blueberries and set it aside. REMEMBER - Make it pretty because this will end up as the top of your cake after baking.
4	In the bowl of a stand mixer fitted with the paddle attachment, beat the Granulated Sugar with the room temperature Butter on medium speed until it is fluffy, then increase the mixer to high speed for 3 to 5 minutes. Turn off the mixer, add in the Cream Cheese mix on medium speed until well combined.
5	In a medium mixing bowl, whisk to combine the Flour, Baking Powder and Salt.

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6	Turn off the mixer and add in the Eggs. Mix on low speed to beat in the Eggs. Add the Flour mixture in slowly, then add in the Milk and Vanilla Extract and continue mixing until combined. Carefully, pour the Cake Batter over the top of the Fruit and transfer the pan to the oven.
7	Bake until a toothpick inserted in the center comes out clean, about 1 hour.
8	Transfer the pan to a wire rack to cool for 5 minutes, then run a kitchen knife around the sides of the pan to loosen the Cake. Invert your serving dish/ cake plate and on top of the baking pan and quickly flip both over. Remove the cake pan,.
SERVE	Let the cake cool completely, slice and serve.