

Peach Upside Down Cake



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2/3 cup butter, softened
1 1/3 cup sugar
2 eggs
3/4 cup milk
1 1/4 tsp. vanilla
2 cups flour
2 tsp. baking powder
1/2 tsp. salt

Cream together butter and sugar. Add eggs one at a time. Add milk, vanilla, flour, baking powder and salt. Mix thoroughly.

Bottom:

2 Tbsp. butter
3 cups fresh sliced Baugher peaches
brown sugar

Grease 9" x 13" pan. Coat bottom of pan with brown sugar. Scatter 2 Tbsp. butter over sugar. Place sliced peaches (about 3 cups) over butter/sugar mixture. Pour cake batter over peaches.

Bake at 350 degrees in preheated oven for 30 - 35 minutes or until cake tests done with a toothpick. Remove from oven and turn out onto platter.

A classic Baughers Bakery Recipe!
Westminster, Maryland