



End-of-season peaches with concentrated flavors and firmer flesh are the perfect choice for this caramelized peach-sliced, moist upside-down cake. Juicy, sweet, and caramelized with butter, brown sugar, and bourbon vanilla peaches.

For an added punch of peach, this quick bourbon vanilla-infused peach sauce is the perfect match for this caramelized peach-topped cake.

Peachy Keen

CARMELIZED PEACH UPSIDE-DOWN CAKE

INGREDIENTS

PEACH TOPPING

¼ cup/60 ml dairy -free butter, melted
¼ cup/60 ml brown sugar
3 ripe Peaches, peeled, pitted, thinly sliced

CAKE BATTER

2 cups/500 ml all-purpose flour
½ cup/125 ml granulated sugar
½ cup/125 ml brown sugar
2 tsp/10 ml baking powder
¼ tsp/1 ml salt
1 cup/250 ml coconut milk
¼ cup/60 ml coconut oil
¼ cup/60 ml dairy-free butter, melted
1 tsp/5 ml lemon juice
1 tsp/5 ml bourbon vanilla paste
or vanilla extract
Optional: ¼ tsp/1 ml ground cinnamon

CARMELIZED PEACH SAUCE

2 ripe large peaches, peeled, pitted, thinly sliced
3 Tbsp/45 ml dairy-free butter
1/4/60 ml cup brown sugar
1 tsp/5 ml bourbon vanilla paste or vanilla extract

METHOD

Preheat the oven to 350° F/176° C. Pour the melted butter into a 9-inch/23 cm round non-stick cake pan. Add the brown sugar and stir to combine. Layer and fan out the peaches in a circular pattern, slightly overlapping, and set aside.

In a large mixing bowl, add all of the dry ingredients and stir to combine. Make a well in the center of the dry ingredients and add all of the wet ingredients. Mix until combined. Pour the batter over the peaches and carefully spread out to the edges.

Bake for 45 minutes or until a toothpick inserted into the center of the cake comes out clean. Let the cake rest on a wire rack for 10 minutes before inverting it onto the serving plate.

Make the sauce: Combine the butter, brown sugar, and vanilla in a large skillet over medium heat. When the mixture starts to bubble, add the peaches and cook until they are soft. Serve warm over a slice of Peach Upside-Down Cake.