



## PEACH UPSIDE DOWN CAKE

### Ingredients

- Cooking spray
- 3 medium peaches, halved, pitted and sliced into 1/4-inch thick wedges
- 3 plums, halved, pitted and sliced into 1/4-inch thick wedges
- 6 Tbsp. salted butter
- 3/4 cup packed light brown sugar
- 1 1/2 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. kosher salt
- 1 stick salted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp. almond extract
- 1/3 cup buttermilk

### Preparation Steps

- For the topping: Preheat the oven to 350° and spray an 8-inch square cake pan with cooking spray. Shingle half of the peaches in a row across the bottom of the pan, then add a row of half of the plums. Repeat with another row of peaches and another row of plums to make 4 rows of fruit, overlapping slightly if necessary.
- Melt the butter in a small saucepan over medium heat. Add the brown sugar and cook, stirring, until the sugar is dissolved. Pour the butter mixture evenly over the fruit in the pan.
- For the cake: Whisk together the flour, baking powder, baking soda and salt in a medium bowl. In a large bowl, beat the butter and granulated sugar with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, one at a time, then the almond extract. Reduce the speed to low and add the flour mixture in 2 batches, alternating with the buttermilk, beating until just combined. Dollop the batter evenly over the fruit in the pan and use an offset spatula to spread it evenly to the edges of the pan.
- Bake the cake until it's puffed and golden and a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let the cake cool in the pan on a rack for 15 minutes, then run a knife around the edge of the pan and invert onto a platter. Serve warm or at room temperature.