



## **Peach & Bourbon Upside Down Skillet Cake**

### **Ingredients - Peach Topping**

2 cups (approx. 700g) canned sliced peaches (you can also use fresh or frozen peaches, thawed)  
2 tablespoons bourbon  
1/4 cup (60g) butter  
1/2 cup packed brown sugar

### **Ingredients - Cake Base**

1/2 cup (120g) butter, softened  
3/4 cup white sugar  
1 large egg, room temperature  
1 teaspoon vanilla extract  
1 & 1/4 cups all-purpose flour  
1 & 1/4 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup full fat milk  
1/2 teaspoon nutmeg

### **Method**

Preheat the oven to 180°C (350°F).

Strain peaches, then in a bowl pour the bourbon over the peaches and allow to soak for 10 mins.

Coat base of skillet with butter, then place remaining butter in skillet and allow to melt in the oven for 5 mins. Then sprinkle brown sugar evenly over butter and arrange peach slices over brown sugar.

For the batter, in another bowl, add the sugar and butter and cream until light and fluffy.

Beat in egg and vanilla.

In another bowl, whisk flour, baking powder, salt and nutmeg; add to creamed mixture alternately with milk, beating after each addition just until combined. Spread batter evenly over peaches.

Bake until a toothpick inserted in center comes out clean, 40-45 minutes.

Cool 5 minutes before inverting onto a serving plate.

Serve warm with custard, cream or ice cream.

