

Blueberry-Peach Upside Down Cake

Active Time	Total Time	Yield
40 Mins	1 Hour 35 Mins	Serves 10 (serving size: 1 slice)

By JULIA LEVY

MYRECIPES

This stunning upside-down cake is the perfect, easy dessert to showcase your bounty of summer fruit. The cake is tender and moist, with just enough of a delightful toothy texture from the incorporation of cornmeal into the batter. You'll want to use juicy, ripe blueberries and peaches for best results; however, you could use frozen fruit in a pinch—just be sure to thaw and dry thoroughly. A few more tips to ensure upside-down cake success: Finish incorporating the ingredients by hand, this will prevent over-mixing your way to a tough cake. Also, aim to arrange the fruit as tightly as you can in the cake pan; fruit shrinks as it cooks and you don't want too much unadorned cake poking through. Finally, if you want to skip the cornmeal, simply swap it 1:1 with all-purpose flour (for a total of 1 1/3 cups).

Ingredients

TOPPING

- 6 tablespoons (3 oz.) unsalted butter
- 3/4 cup light brown sugar
- 12 ounces ripe peeled peach slices (from 4 peaches)
- 1/2 cup fresh blueberries

CAKE

- 1 cup (4 1/4 oz.) all-purpose flour
- 1/3 cup yellow cornmeal
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda

How to Make It

- Step 1** Preheat oven to 350°F. Prepare the Topping: Place butter in a 9-inch round baking pan, and place in preheated oven until butter is melted, 2 to 3 minutes. Tilt pan to coat sides with butter. Stir brown sugar into melted butter in bottom of pan until smooth, spreading it evenly on bottom of pan. Decoratively arrange peaches and blueberries on brown sugar mixture.
- Step 2** Prepare the Cake: Whisk together flour, cornmeal, baking powder, baking soda, and salt in a medium bowl. Set aside.
- Step 3** Beat together butter and brown sugar in bowl of an electric stand mixer fitted with a paddle attachment on medium speed until light and fluffy, about 3 minutes, scraping down sides of bowl as needed. Add egg and vanilla, beating until fully incorporated, about 1 minute. Add flour mixture and

1/4 teaspoon table salt

1/2 cup (4 oz.) unsalted butter,
softened

2/3 cup light brown sugar

1 large egg

1 teaspoon vanilla extract

2/3 cup sour cream

Whipped cream or vanilla bean ice
cream

sour cream; beat on low until just moistened. Stir by hand until fully incorporated.

Step 4 Dollop cake mixture over fruit, and spread evenly to sides of pan. Bake in preheated oven until a skewer inserted in center comes out clean, about 40 minutes. Let cool in pan 10 minutes; invert onto a large cake plate. Let cool 5 minutes before slicing; serve with whipped cream or ice cream.