



# Peach Upside-Down Cake

When I saw this recipe in the NYT Cooking newsletter, I happened to be in Colorado for my father's birthday, and we're a family of upside-down cake lovers, so I gave it a shot, using almond flour to make it GF. And WOW!!!!!! It was incredible...

## Ingredients

- ✓ ¼ pound unsalted butter, softened, plus more for greasing the pan
- ✓ 3 large, ripe peaches
- ✓ 1¼ cup sugar
- ✓ 2 cups almond flour\*
- ✓ 1 teaspoon baking powder
- ✓ ¼ teaspoon ground nutmeg
- ✓ 3 eggs

## Directions

1. Heat oven to 350 degrees. Butter a deep 9-inch cake or pie pan (I'd recommend a springform) Line the bottom of the pan with a round of parchment paper and butter that as well.
2. Pit the peaches and cut into slices about ½-inch thick. Arrange the slices in a pattern on the bottom of the pie pan.
3. Combine ½ cup of the sugar with ¼ cup of water in a saucepan or skillet. Cook over medium-high heat until the mixture turns amber, about 10 to 12 minutes. Remove from heat immediately and pour this caramel evenly over the peaches in the pie pan.
4. In a medium bowl, sift together the flour, baking powder and nutmeg, and set aside.
5. In another medium bowl, beat together the butter and remaining ¾ cup of sugar until light. Beat in the eggs 1 at a time.
6. Stir in the flour mixture.
7. Spread the batter evenly over the peaches and caramel.
8. Bake for 30 to 35 minutes, until top is golden brown and cake is set. Remove from the oven and set on a cooling rack. Run a knife around the sides, place a platter on top and invert the cake onto the platter. If any of the peach slices stick to the pan, lift them off carefully and replace them on top of the cake.

*\*Note: the original recipe called for 1 cup of flour. Almond flour is tricky though, and sometimes you need to increase the amount to get the same consistency as real cake. I've doubled this, and added extra baking powder.*