

Peach Up-Side Down Cake

6 Cups of fresh sliced peaches

1/4 Cup melted butter and 3/4 cup brown sugar - Whisk together until blended, scrape into 9 x 13 inch pan and arrange peaches on top.

Combine 1 cup butter, 1 cup brown sugar, 4 eggs, 1 tsp vanilla, and 2 tsp grated lemond rind.

In another bown combine 2 1/2 cups pastry flour, 1 tsp baking powder, 1/4 tsp ground cinnamon.

Add dry ingredients and milk alternatively with the combined liquid ingredients.

Spoon over peaches, smoothing the top.

Bake at 350 degrees for 50 minutes or until set in middle. Ldt sit for 10-15 minutes, and then turn onto serving platter.

This is my variation of a recipe I found on the internet by "Truleelee".

Marti Hammitte.