

## Peach Upside Down Cake Recipe: Buttery, Caramelized, and Easy to Make

3 large peaches, peeled and sliced



**OVEN**  
**350°F**

**TIME**  
**45 min**

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### INGREDIENTS

For the Peach Topping:

6 tablespoons salted butter

2/3 cup packed brown sugar

1/4 teaspoon cinnamon

3 large peaches, peeled and sliced

For the Cake:

1 1/4 cups all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

1/2 cup butter, softened

3/4 cup granulated sugar

1 egg

1 teaspoon vanilla extract

1/2 cup milk

### DIRECTIONS

1. Preheat and prep: Preheat oven to 350°F and spray an 8x8-inch baking dish.
2. Make the topping: Melt butter, brown sugar, and cinnamon together. Pour into the prepared pan and arrange peach slices evenly on top.
3. Mix dry ingredients: In a bowl, whisk together flour, baking powder, and salt.
4. Cream butter and sugar: In another bowl, beat butter and sugar until light and fluffy.
5. Add egg and vanilla: Mix in the egg and vanilla extract.
6. Combine: Alternately add the dry ingredients and milk, mixing until just combined.
7. Assemble: Spread the batter evenly over the peaches.
8. Bake: Bake for 40-45 minutes, until a toothpick inserted comes out clean.
9. Cool slightly: Let the cake cool for about 5 minutes.
10. Invert: Carefully flip the cake onto a serving plate and let cool another 10-15 minutes before serving.

### SWAPS & NOTES

**Peaches:** Fresh, ripe peaches give the best flavor, but canned or frozen (thawed and drained) can work in a pinch.

**Brown sugar:** Creates that rich caramelized topping.

**Cinnamon:** Adds a warm hint of spice that pairs perfectly with peaches.

**Butter:** Used in both the topping and cake for a rich, moist texture.

## TIPS FOR SUCCESS

One of the most important steps is not overbaking the cake.

Check it a few minutes early to ensure it stays moist and tender.

When it comes time to flip the cake, loosen the edges with a spatula and use a confident, steady motion.

Letting it rest briefly before flipping helps the topping settle, making the process easier.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peach-upside-down-cake-recipe-buttery-caramelized-and-easy-to-make/>