

## FRUIT UPSIDE DOWN CAKE

4 tablespoons (60 ml) butter  
1/2 (125 ml) cup light brown sugar  
1/4 (1 ml) teaspoon grated nutmeg  
2 cups (1/2 liter) peaches, sliced thin  
1 teaspoon (5 ml) fresh lemon juice  
1 1/3 cups (325 ml) cake flour  
3/4 cup (175 ml) sugar  
1 3/4 teaspoon (9 ml) baking powder  
1/4 teaspoon (1 ml) salt  
3 tablespoons (45 ml) butter  
1/2 cup (125 ml) milk  
1 teaspoon (5 ml) vanilla extract  
1 egg

Melt the butter in an 8-inch (20 cm) square pan. Add the brown sugar and nutmeg and blend well. Remove the pan from the heat and arrange the peach slices, slightly overlapping them, on the brown-sugar mixture. Sprinkle the peach slices with lemon juice.

Sift the flour with the sugar, baking powder and salt. Stir the butter to soften it, then stir in the flour mixture, milk and vanilla extract. Mix until the flour is dampened.

Beat the batter for two minutes with an electric mixer at medium speed or beat 300 strokes by hand. Add the egg, and beat for one minute longer with the mixer or 150 strokes by hand. Pour the batter over the peaches.

Bake in a preheated 375F (190C) oven for 35 minutes. Cool the cake in the pan for five minutes and then invert it onto a serving plate; let stand for one minute more before removing the pan. Serve warm. (Note: in my experience, this cake does not keep very well.)