

Individual Peach Upside Down Cakes

Traci Horany Bayer

This is a great dessert for a small group.

3 Tbsp. unsalted butter, divided	1 tsp. baking powder
4 Tbsp. dark brown sugar, divided	$\frac{1}{8}$ tsp. baking soda
$\frac{1}{8}$ tsp. cinnamon, divided	$\frac{1}{8}$ tsp. salt
$\frac{1}{8}$ tsp. freshly grated nutmeg, divided	$\frac{1}{3}$ cup granulated sugar
2 medium-ripe peaches, peeled	$\frac{1}{2}$ cup buttermilk
$\frac{1}{2}$ cup flour	$\frac{3}{4}$ tsp. vanilla

Preheat oven to 350°. Spray four 6-ounce ramekins or custard cups with nonstick cooking spray and set aside.

Divide 2 tablespoons of the butter into 4 cubes and place 1 in each ramekin. Microwave ramekins until the butter melts (about 30 seconds). In a separate small bowl, melt the remaining 1 tablespoon butter and set it aside for the cake batter.

Sprinkle 1 Tbsp. brown sugar evenly into each of the 4 ramekins then dust each lightly with cinnamon and nutmeg. Cut the peaches into thin slices and arrange the slices evenly on top of the brown sugar mixture in each ramekin, pressing to fit. Set aside.

In a medium mixing bowl, whisk together flour, baking powder, baking soda, and salt. In a small mixing bowl, whisk together the sugar, buttermilk, vanilla, and remaining 1 tablespoon melted butter. Add the wet ingredients to the dry and stir just to combine. Divide the batter between the ramekins and spread it evenly over the peach slices. Place the ramekins on a rimmed baking sheet and bake in preheated oven for 20 to 25 minutes or until a pick inserted in center comes out clean.

Remove the ramekins from the oven to a rack and allow them to cool for 5 minutes. Run a small knife blade around the edge of each dish; invert each onto a dessert plate. Serve warm. (Cakes can be made a couple of hours in advance and reheated in the microwave, if desired). Top with caramel sauce, if desired. *Makes 4 servings.*