



See Jane Cook

Want more recipes? Subscribe free at www.JaneSnowToday.com.

PEACH-PECAN UPSIDE-DOWN CAKE

- **1 stick (8 tbsp.) butter**
- **3/4 cup packed brown sugar**
- **2 to 3 peaches, peeled and cut in 1/2-inch-thick slices**
- **15 pecan halves**
- **1 box (about 18 oz.) spice cake mix**

In a 10- to 11-inch cast-iron skillet melt butter and brown sugar over low heat, stirring until smooth. Remove from heat. Arrange peach slices and pecans in a pretty pattern over the sugar mixture. Set aside.

Prepare cake mix according to package directions. Pour about two-thirds of the batter over the fruit in the skillet, filling the pan no more than three-fourths full.

Bake at 350 degrees for 30 to 35 minutes, or until cake seems solid and bounces back when lightly pressed. Immediately invert onto a serving platter. Cool to lukewarm before cutting. Makes 8 to 10 servings.

Note: remaining batter makes a an 8-inch cake, using 4 tablespoons butter and 1/3 cup packed brown sugar for the topping.