Peach Upside-Down Cake

Ingredients:

Parchment paper
4 medium peaches, unpeeled and cut into ⅓″ thick wedges
2 tbsp fresh lemon juice (about one large lemon)
1 cup of cake flour
¾ tsp baking powder
¼ tsp baking soda
1¼ cups of sugar, divided
¾ cup unsalted butter, at room temperature and divided
½ cup firmly packed light brown sugar
1 vanilla bean
2 large eggs
½ cup sour cream
Sweetened Whipped cream (optional)

Preparation:

Preheat oven 350° F.
Line a baking sheet with parchment paper.
Toss peaches with lemon juice.
Sift together flour, baking powder and baking soda.

Cook ½ cup granulated sugar in a 10" cast-iron skillet over medium heat, stirring occasionally
with a wooden spoon, 10 minutes or until sugar melts and turns a deep amber color.
Remove from heat. Immediately add ¼ cup of butter, stirring vigorously.
Spread caramelized sugar to coat bottom of skillet evenly, and sprinkle with brown sugar.
Arrange peach wedges in concentric circles over sugar mixture, overlapping as needed.

Split vanilla bean lengthwise, scrape out seeds into a bowl of a heavy-duty stand mixer.
Beat vanilla seed and remaining ¾ cup of sugar and ½ cup butter at medium speed until smooth.
Add eggs, 1 at a time, beating until blended after each addition.
Add sour cream, beating until blended.
Gradually add sifted flour mixture, beating at low speed just until blended and stopping to scrape
bowl as needed.
Spoon batter over peaches in skillet, and spread to cover.
Place skillet on a prepared baking sheet.
Bake at 350° for 40 to 45 minutes or until golden brown and wooden tooth pick inserted comes
out clean. Cool skillet on a wire rack 10 minutes.
Run a knife around edge to loosen.

Carefully pour any excess liquid from skillet into a measuring cup, and reserve.
Carefully invert cake onto a serving plate, and drizzle with any reserved liquid.
Cool slightly (about 10 minutes).
Cut cake into wedges using a serrated knife.

Top with whipped cream, if desired, and serve immediately.