

Peach Upside-Down Cake

Serves: 8-10 people | **Cook Time:** 50 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Can opener
- Whisk

Ingredients:

Ingredient	Amount	Notes
Canned peach slices	2 cans (15 oz each)	In juice, drained
Butter	1/4 cup	Unsalted, melted
Brown sugar	1/2 cup, packed	Light brown
All-purpose flour	1 1/3 cups	Sifted
Granulated sugar	1 cup	White sugar
Baking powder	1 tbsp	Double-acting
Salt	1/2 tsp	Fine salt
Milk	2/3 cup	Whole milk
Egg	1 large	Room temperature
Vanilla extract	1 tsp	Pure vanilla
Reserved peach juice	1/3 cup	From canned peaches

Complete Cooking Steps:

Step 1: Set up and Prepare the Pan

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 350°F.

Drain peaches, reserving 1/3 cup juice. Pour melted butter into a Dutch oven and sprinkle brown sugar evenly over the butter.

Step 2: Make Cake Batter

In large bowl, whisk flour, granulated sugar, baking powder, and salt until combined.

In separate bowl, whisk milk, egg, vanilla, and reserved peach juice until smooth.

Step 3: Assemble the Cake

Carefully spoon the cake batter over the arranged peaches, spreading it gently to cover the fruit completely.

Butter will be thick but should spread to the edges of the pot.

Step 4: Bake the Cake

Cover and bake 25 minutes, then rotate the pot a quarter turn.

Continue baking for 15-20 more minutes, or until a toothpick inserted in the center comes out clean.

Step 5: Cool and Invert

Remove from heat and let cool in the pot for 5 minutes. Run a knife around the edges to loosen the cake.

Let it sit for 2-3 minutes before lifting the pot. Serve warm or at room temperature.

Serving Suggestions:

- Beautiful presentation for special camping occasions
- Serve with whipped cream if available
- Great for birthday celebrations outdoors
- Classic American upside-down cake