



Kitchen Cheat Sheet: Peach Upside-Down Cake

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Tips and Extras

- Drain those peaches like they owe you money. Seriously—get every last drop of syrup off so your topping caramelizes, not soggyfies. (Yes, that's a word now.)
- Grease that skillet like it's prom night. You want that cake to flip out in one glorious piece, not hang on for dear life. Butter, nonstick spray, or both—go wild.
- Arrange the peaches like you're decorating the church bake sale table. Pretty peach slices = pretty cake. Overlap them a little for drama.
- Let it cool before flipping. Ten to fifteen minutes is the sweet spot. That gives the sugar time to set up, so the whole thing doesn't slide apart like a bad family reunion.
- Don't forget the whipped cream or a scoop of ice cream. It's not optional, it's Southern manners.

Storage

Once it's cooled completely (and you've sneaked that extra forkful—no judgment), cover the cake tightly with plastic wrap or foil. Pop it in the fridge for up to 4–5 days. Just let it come to room temp before serving—or warm it up a smidge in the microwave if you like your peaches cozy.

Can You Freeze It?

You sure can, darlin'. Wrap individual slices or the whole cake tightly in plastic wrap, then slide it into a freezer-safe bag or container. It'll keep in the freezer for up to 2 months. When you're ready to serve, thaw it overnight in the fridge and reheat gently. The topping might not be as caramel-y as day one, but it'll still taste like you know what you're doin' in the kitchen.

Variations

- Bourbon It Up - Add a tablespoon of bourbon to the brown sugar mixture for a rich, grown-up twist. Your aunt with the secret flask would approve.
- Cinnamon Spice - Sprinkle a little cinnamon or nutmeg into the batter or the brown sugar layer for extra warmth—perfect for fall or when you're feelin' cozy.
- Make It a Mini - Use a muffin tin or mini cast iron pans for individual upside-down cakes. Great for portion control... allegedly.
- Go Nutty - Toss in some chopped pecans with the brown sugar for a little crunch and Southern sass.
- Swap the Fruit - No peaches? Try pears, apples, or even pineapple rings if you're feeling nostalgic and fabulous.

FAQs

How do I flip it without a disaster?

Put a plate over the skillet, take a deep breath, and flip like you mean it. Confidence is the secret ingredient.

Why did my cake stick?

Probably because you skipped the spray . Grease first, always. A well seasoned iron skillet works best.

Can I use fresh or frozen peaches instead of canned?

You sure can! If using fresh, peel and slice 'em first. If they're frozen, thaw and drain them well. Just make sure whatever you use isn't too juicy or your topping will go from caramel to catastrophe.

Do I have to use a cast iron skillet?

Nope, but it sure does add that crispy edge and Southern flair. You can use a 9-inch cake pan or even a deep pie dish in a pinch—but why deprive yourself of the drama?

Can I make this ahead of time?

Absolutely! Bake it the day before and store it covered at room temp or in the fridge. Warm it slightly before serving so the caramel topping gets that gooey magic back.