

Peach Upside-down Cake

Preheat oven to 375

For topping:

1 1/2 pounds firm just-ripe yellow peaches (about 3-4)
1 stick unsalted butter
1/2 cup sugar

For cake batter:

Stir together and set aside:
1 1/2 cups all-purpose flour
1 1/2 tsp baking powder
3/4 tsp salt

Beat together:

1 stick unsalted butter, softened
1/2 cup sugar
1 tsp vanilla
2 tsp fresh ginger, grated (on a ginger grater)
Add one at a time:
2 large eggs
Stir in:
1/2 cup sour cream (or plain yogurt)

Gradually add flour mixture until just combined.

1/2 a peach, peeled and chopped fine (try to include the juice)

To prepare the topping, peel and quarter the peaches. In an ovenproof 10" skillet, melt the butter over low heat and stir in the sugar till dissolved. Place the peach quarters on their tummies in the butter and sugar, and let the mixture cook over very low heat until the sugar darkens and the peaches are soft, about 30 minutes.

While the topping cooks, prepare the cake. When the peaches are ready and the cake batter is mixed, take the skillet off the heat and spoon the batter over the peaches, leaving a half-inch border uncovered around the edges (the cake will expand to cover the whole top).

Bake at 375 for about 30 minutes or until the cake tests done.

Cool 10 minutes, run a knife around the rim to loosen, then carefully invert onto a plate. Serve warm with vanilla ice cream.