

Peach Blackberry Upside Down Cake Recipe

This is a very easy cake to make. If you have a 10" Cast Iron Skillet this Peach Blackberry Upside Down Cake is a quick item to put together! A good seasoned skillet is important! This is an excellent item to eat Ice Cream with! Fresh Peaches and Blackberries! Summer fun just can't be beat!



Ingredients

- 3 Tsp butter
- 3/4 Cup packed Brown Sugar
- 2-3 good sized peaches (Depends on size of peaches) Just enough to cover the outside of skillet bottom.
- 1 Box yellow moist cake mix.
- 1/2 Cup Blackberries with juices, sweetened to taste. (A couple of tsp of sugar should do)

Instructions

1. Melt butter and Brown sugar on medium low heat in your skillet. Just let it start to bubble and remove it from the heat. Too much heat will make it burn and stick to the bottom.
2. Spread out mix evenly.
3. Peel and slice peaches into 8ths.
4. Layer outside bottom of skillet with peaches in a pinwheel pattern.
5. Add blackberries in the center of your peaches with a spoon and allow juice to run wherever it chooses. (Do this gently as not to create a hole in the center of the cake mix.)
6. Mix cake according to box directions and gently pour over Peaches and blackberry mix.
7. Bake 40-50 minutes depends on oven. Keep a watch on it. (Don't over bake this and burn the Peaches and Blackberries)

Now, this will be piping hot when it comes out of the oven as cast iron heats evenly! Let it cool until you can just handle the skillet. The warmer the better. Invert on a large plate. The warmer the skillet the less likely the cake will stick to the bottom of the pan.

Add some Ice Cream to this Peach Blackberry Upside Down Cake for some mouth watering good eating!