

# FRUIT SCOOPS

## Bringing A Taste Of The Orchard To Your Table

(NAPSA)—When cool weather hits, there are some easy ways to infuse the tastes of summer into some classic and delicious dishes.

For instance, you and your family can take comfort in a classic favorite, an upside down cake, but with a flavorful twist: California Cling Peaches. The recipe combines delicious peaches with a quick and delicious cake using ingredients found in most pantries. Harvested at the peak of ripeness and canned within 24 hours, the California Cling Peaches maintain their fresh flavor and add year-round, summertime goodness to recipes.



**California Cling Peach Upside Down Cake puts a sweet twist on a classic dish.**

### CALIFORNIA CLING PEACH UPSIDE DOWN CAKE

- 2 ounces unsalted butter
- $\frac{3}{4}$  cup light brown sugar
- 2 cans (15 oz.) California Cling Peach slices, well drained
- $\frac{1}{2}$  cup (4 oz.) unsalted butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon almond extract
- $1\frac{1}{2}$  cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup milk

#### Directions:

Cut butter into small pieces and place in 9-inch round cake pan. Cover butter with brown sugar. Place pan on top of the stove burner on medium-low heat. Melt butter and sugar together, stirring frequently, until completely dissolved and mixture is hot and bubbly. You will have made a caramel. Cool mixture; arrange peaches in a circular pattern on top of

the caramel. Set aside.

In a large bowl, use an electric mixer to cream butter. Beat until smooth. Add sugar and beat until light and fluffy, about 2 minutes. Beat in eggs, one at a time. Add almond extract.

In a medium bowl, stir together flour, baking powder and salt. Starting with the flour mixture, alternately add dry ingredients and milk to the butter mixture until all ingredients are combined. Do not overmix.

Pour batter into cake pan and spread evenly over peaches. Bake for 40-45 minutes or until done. The cake will be golden brown on top.

Cool cake in pan for 15 minutes. Loosen edges with a knife and invert onto serving platter. Serve warm or cold. It is delicious by itself or dress it up with slightly sweetened whipped cream. (Makes 10 servings.)

For more information and quick and easy recipes, visit [www.calclingpeach.com](http://www.calclingpeach.com).