

PEACH-PECAN UPSIDE-DOWN CAKE

Pastel de Duranzo

Serves 12

CAKE

- 2 cups Bisquik mix
- 2 eggs
- 1 cup sugar
- 1 cup milk
- $\frac{3}{4}$ cup vegetable oil
- 2 teaspoons vanilla extract

TOPPING

- $\frac{1}{4}$ pound (1 stick) butter, melted
- 1 cup packed brown sugar
- One 15 $\frac{1}{4}$ -ounce can sliced peaches, drained
- About $\frac{1}{2}$ cup pecan halves

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1. Preheat the oven to 375°F.

 2. To make the cake batter, combine all the ingredients in a large bowl, whisking together until blended. Set aside.

 3. To make the topping, pour the melted butter into a Bundt pan. Sprinkle the brown sugar evenly over the butter. Arrange the peaches on top. Place a pecan halfway between each peach slice.

 4. Carefully pour the batter over the peaches. Bake for 40 minutes, or until a toothpick inserted in the center of the cake comes out clean. Transfer the pan to a wire rack to cool for 10 minutes, then invert.

 5. Serve the cake warm, with ice cream, if desired.
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VARIATION: Substitute one peeled, cored, and thinly sliced Granny Smith apple for the peaches.