

BAKED GOODS

PEACH-CHERRY UPSIDE DOWN CAKE†

(GESTÜRZTER PFIRSICH-KIRSCHEN KUCHEN)

- 10 tablespoons butter or margarine (at room temperature)
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 1 1/2 tablespoons rum
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 2-3 tablespoons milk
- 1 29 oz. can peach halves
- 1 15 oz. can cherries
- 1 cup whipping cream
- 1/2 cup powdered sugar
- 1 1/2 tablespoons water
- 1/2 package unflavored gelatine

Drain the peaches and cherries and place each on paper towels. Line the sides and bottom of a springform pan (10" X 3") with parchment paper. Sift flour with the baking powder and set aside. Beat butter, sugar and vanilla extract until creamy. Add eggs one at a time beating continuously for 3-4 minutes. Beat on low speed adding flour mixture 1 tablespoon at a time. Add the milk and beat until well mixed. Lay the peach halves around the pan cut side down over a cherry. Fill the open spaces with cherries. Carefully spread the batter over the fruit and bake in a preheated oven at 400° for 30-40 minutes. Stick a toothpick in the middle of the cake and once the toothpick is clear the cake is done. Place the pan on a rack for 5 minutes. Carefully remove the rim, place a platter over the cake and quickly turn it over. Take off the paper and let the cake cool for 2 hours. Place 1 1/2 tablespoons cold water in a small bowl and stir in the gelatine. Using a double boiler stir mixture over the hot water until gelatine is dissolved. Cool slightly. Beat whipping cream with powdered sugar until stiff. Add gelatine slowly beating until stiff. Spoon into a pastry bag and decorate the cake. Place in the refrigerator for 1 hour before serving.

Makes 1 cake

