



Peach Upside Down Corn Cake with Bourbon Whipped Cream



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Yield: 8

Ingredients

- 5 1/2 ounces unsalted butter, softened (1 stick plus 3 tablespoons)
- 1 cup sugar (plus 2 tablespoons)
- 3 medium ripe peaches (about 1 pound), skins on, pitted, and cut into 3/4-inch wedges
- 1 cup coarse yellow cornmeal or polenta
- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1 1/4 teaspoons coarse salt
- 3 large eggs
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups heavy cream
- 2 tablespoons bourbon

Directions

1. Preheat oven to 350 degrees. Melt 3 tablespoons butter in a 10-inch cast-iron skillet over medium heat, using a pastry brush to coat sides with butter. Sprinkle 1/4 cup sugar evenly over bottom of skillet, and cook until sugar starts to bubble and turns golden brown, about 3 minutes. Arrange peaches in a circle at edge of skillet, on top of sugar. Arrange the remaining wedges in the center to fill. Reduce heat to low, and cook until juices are bubbling and peaches begin to soften, 10 to 12 minutes. Remove from heat.
2. Whisk cornmeal, flour, baking powder and salt in a medium bowl. Beat remaining stick of butter and 3/4 cup sugar with a mixer on high speed, until pale and fluffy, about 3 minutes. Reduce speed to medium. Add eggs, 1 at a time, beating well after each addition and scraping down sides of bowl. Mix in vanilla and 1/2 cup heavy cream. Reduce speed to low, and beat in cornmeal mixture in 2 additions.
3. Drop large spoonfuls of batter over peaches, and spread evenly using an offset spatula. Bake until golden brown and a tester inserted in the center comes out clean, 20 to 22 minutes. Transfer skillet to a wire rack, and let stand for 10 minutes. Run a knife or spatula around edge of cake. Invert cake onto a cutting board. Tap bottom of skillet to release peaches, and carefully remove skillet.
4. In a stainless steel bowl, beat 1 cup heavy cream, 2 tablespoons sugar and bourbon until soft peaks

form. Serve on top of cake.