UPSIDE DOWN PEACH CAKE

Vegan | Gluten-Free

INGREDIENTS

- 1 1/4 cup Spelt Flour
- 1/2 cup White Sugar
- 1/4 cup brown Sugar
- 1/2 tsp Baking Soda
- 1/2 tsp Baking Powder
- 1/2 tsp Vanilla Extract
- 1/2 tsp Almond Essence
- 1/4 cup Cooking Oil
- 1/2 cup Plant Milk
- 1 tbsp Vegan Butter or Coconut Oil
- 1-2 Peaches

DIRECTIONS

- Grease your cake pan with vegan butter or coconut oil, line parchment paper at the bottom of pan and dust with sugar(this helps in caramelization)
- Now cut the peaches and fry them on frying pan using 1 tbsp of butter/coconut oil. Fry for 2-3 mins on both cut sides.
- Now place them on prepared cake pan at bottom as you like, make sure you don't leave too much gap.
- In a bowl add all dry ingredients, flour, baking soda, baking powder, sugar, brown sugar and mix well. Now add all the wet ingredients, milk, oil, essence, extract and mix with the dry ingredients.
- Transfer the batter to cake pan on top of lined peaches.
- Bake at 350 F for 20-25 mins. Spelt flour may take longer time to cook than plain flour, if your batter is not cooked after 25 mins, don't worry, just bake for 4-5 more minutes.
- Serve with hot tea!!

Note:

- Can use 1/4 cup of Almond meal & 1 cup Spelt flour instead of just spelt flour to increase flavor.

PREP TIME: 20 MINS
COOK TIME: 25 MINS
TOTAL TIME: 45 MINS