

## **Peach Upside Down Skillet Cake**

Recipe from “Pastry Chef’s Little Black Book I”

### **Almond Financier Batter**

#### **Ingredients:**

260g Unsalted butter

260g Sugar

260g AP flour

100g Almond flour

¼ tsp Kosher salt

260g or about 9 each Egg whites

10 g or 2 tsp Vanilla extract

60 g Honey

#### **Procedure:**

1. In a small pot brown the butter until it is very dark brown. Strain and set aside.
2. In a mixer with a paddle attachment mix together the sugar, flours, and salt until well combined.
3. Meanwhile, in a separate small bowl, mix together the egg whites, vanilla, and honey.
4. Steadily stream the liquids into the mixing dry ingredients. When almost combined, stop the mixer and scrape the bowl very well.
5. Turn the mixer back on to medium and stream in the brown butter in 3 parts, scraping well in between each addition. On the final addition mix just until homogenous.
6. Cover directly with plastic and allow to chill before use.

**-OVER-**

## To assemble:

### Ingredients:

#### Peach Topping:

100g or ½ cup sugar

4 Tbsp unsalted butter

7-9 yellow peaches

1x batch financier batter, above

#### Whipped cream (optional):

240g or 1 cup, Heavy cream

20 g or 2 Tbsp, Powdered sugar

1-2 tsp, Ground ginger

1. Preheat the oven to 350° F.
2. **To assemble/make caramel:** Preheat a cast iron skillet over medium heat until well-warmed. Sprinkle in sugar and shake the cast iron to create an even layer of sugar.  
**CHEF NOTE: if caramel is melting unevenly, continue to shake the pan or rotate as needed DO NOT MIX, allow to melt then caramelize naturally.**  
When you have an even amber color, remove from the heat and immediately add the butter. Using a spatula mix till homogeneous and then leave to cool.
3. **To prepare peaches:** While the sugar cools, peel and slice your peaches. Note, slices must be at least a ¼" thick or will be too mushy after cooking.
4. Once all peaches are cut, create a tight, even layer on top of the caramel.  
**CHEF NOTE: Remember this will be the top of your cake!**
5. **To finish assembly:** Cover the peaches completely and evenly with the financier batter, ideally using a small offset to even out the top.
6. **To bake:** Place in a preheated oven, bake for 20 minutes then check and rotate/move the cake as needed. Bake until golden brown and set but soft, usually another 10 minutes but may vary.  
**CHEF NOTE: If testing with a toothpick only cook until the toothpick comes out of the cake slightly tacky. If it comes out clean, the cake will be over-baked.**
7. **To make whipped cream:** Whisk all ingredients until soft-medium peaks. Reserve until ready to serve.
8. **To serve:** Must be flipped out of the skillet when warm, not hot. Best served slightly warm as well but can be served and kept at room temperature for up to 5 days.